

THE NATIONAL

JULY 30, 1955

Provisioner

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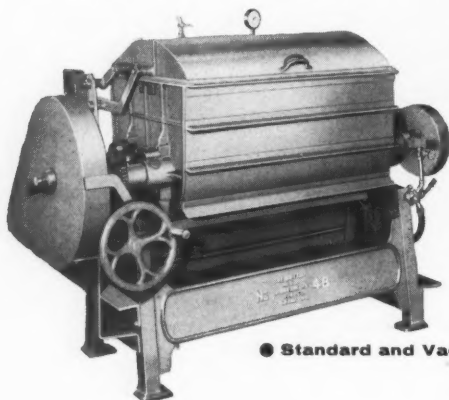
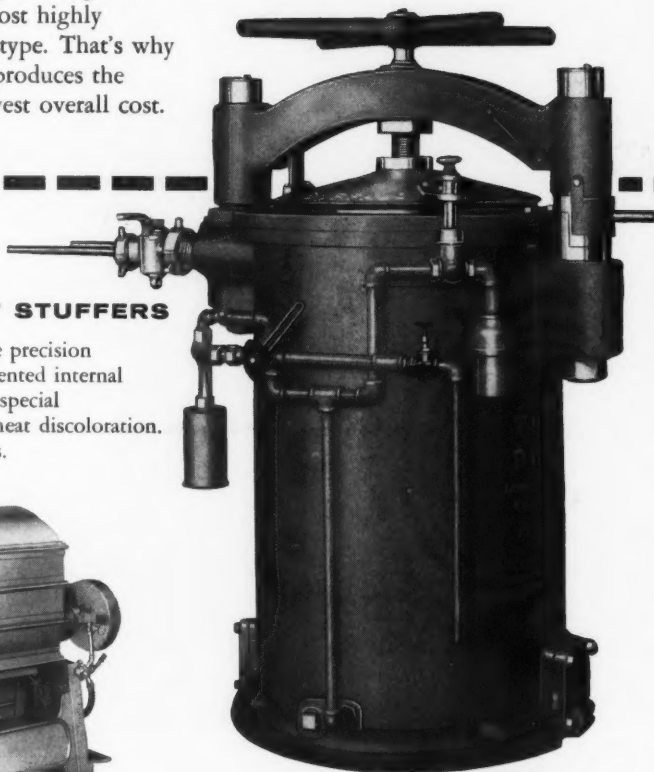
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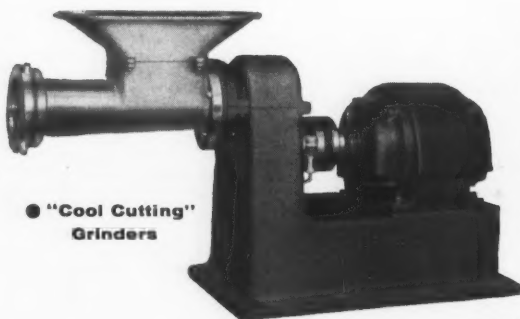
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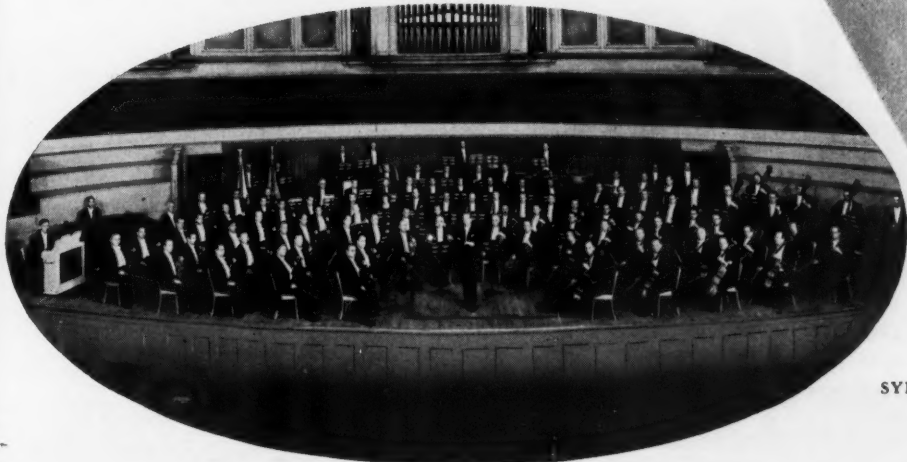


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THE NATIONAL *Provisioner*

VOLUME 133

JULY 30, 1955

NUMBER 5

CONTENTS

Past Time for Brakes? an editorial	7
News of the Industry	7
Falter Takes Sure Strides Forward	8
New Holding Device Speeds Beef Dressing . . 14	
See Irradiation as Refrigeration Ally	16
USDA Offers By-Product Inspection	18
The Meat Trail	23
New Equipment and Supplies	27
NP's Semi-Annual Index	28
Weekly Market Review- Starts on	35
Hog Cut-Out Test	38
Classified Advertising	46

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1955 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

THE NATIONAL PROVISIONER

News and Views

THE NATIONAL

PROVISIONER

VOL. 133 No. 5

JULY 30, 1955

Past Time for Brakes?

Perhaps we are "looking under the bed" a bit, but the extent to which producers and processors of fats and oils have become dependent on the export market to consume their products and to stabilize prices is disturbing.

For crop years beginning in October, 1951-52, exports were 1,426,000,000 lbs. of food fats and oils and 963,000,000 lbs. of non-food fats and oils; 1952-53, 1,098,000,000 lbs. of food and 1,266,000,000 lbs. of non-food; 1953-54, 1,563,000,000 lbs. of food and 1,966,000,000 lbs. of non-food, and October, 1954-May, 1955, approximately 1,600,000,000 food and 1,180,000,000 lbs. of non-food. Moreover, in the 1954-55 part year government exports of butter (mostly donated) probably amounted to close to 100,000,000 lbs.

Fats and oils have been moving out of this country in 2,000,000,000-lb. and greater annual volume only since 1949; prior to that time and back into the 1920's shipments were considerably smaller and were offset in whole or part by imports. The ability of the United States to export these large quantities of fats and, at the same time, to supply a rising population at a higher level of consumption, has been largely due to the fact that domestic production of fats and oils has about doubled since the early 1920's.

It would appear that this increase has long passed the point at which brakes should be applied. We do not believe that American agriculture should expect or build upon the continued existence of unusual export outlets. Research has supplied new domestic markets for industrial uses which are drying up, but science is not a cureall. In the food field, a larger population will need more fats, but a significant increase in per capita use is improbable.

Insofar as it is possible to do so in a free economy, the government, farm organizations, schools and other agencies should encourage agricultural producers of animal and vegetable fats and oils to bring their output into better balance with current domestic consumption and the export volume that can reasonably be expected. Unless such adjustment is accomplished voluntarily, it may come about more painfully for all concerned.

A Big Stick is being waved by the United Packinghouse Workers of America, CIO, to back up the union's demand for a "substantial" wage increase in current negotiations with national packers. The UPWA has called a special constitutional convention to act on a proposed \$1,500,000 strike fund. The convention will be held Monday, August 8, in the Conrad Hilton Hotel, Chicago. The union's executive board will present a constitutional amendment to raise union dues and per capita tax by \$5 monthly for a four-month period. Dues then would revert to their former level. In addition to the strike fund amendment, the convention will "consider and act upon programs for mobilization of our membership and for preparation for a strike if necessary in support of our 1955 wage demands," said Ralph Helstein, UPWA president.

In the meantime, several demands have been presented to meat packing plants in the San Francisco Bay area by the Amalgamated Meat Cutters and Butcher Workmen of North America, Local 508, whose present contract expires August 21, 1955. The demands include: 1.) Allow the union to take in office people as members; 2.) Add Armistice Day to the present seven holidays; 3.) A six-day accumulative sick leave instead of the present five, which must be used in the same year; 4.) Two weeks' vacation after two years' work rather than three years; 5.) A wage increase; 6.) Termination or separation pay, and 7.) A 40-hour guaranteed work week for all employees.

A Comprehensive program of scientific research designed to develop improved processing methods and to create new uses for cattle hides has been launched by the American Meat Institute Foundation, Wesley Hardenbergh, president, announced yesterday. Financing at the rate of \$25,000 per year for the three-year period has been underwritten through special contributions by beef processing establishments located in all parts of the United States. Details of the new program will appear in next week's issue of THE NATIONAL PROVISIONER.

First Of NIMPA's 1955-56 regional meetings is just seven weeks away. The Eastern Division of NIMPA, headed by Carl Pieper, vice president, is busy with plans for its regional meeting to be held Friday and Saturday, September 16 and 17, at the Claridge Hotel, Atlantic City. The Eastern Meat Packers Association will hold its first fall meeting in conjunction with the NIMPA session. Atlantic City at that time of the year customarily enjoys one of its most pleasant climates, NIMPA pointed out during this week's sweltering heat wave.

Adjournment Was the only word arousing much interest in Congress this week. President Eisenhower's long-range road-building program was rejected by the House Wednesday and so was the \$50,000,000,000 Democratic substitute road bill. The Senate was in no hurry to take up the House-passed social security bill, which would boost payroll taxes and liberalize benefits beginning next January 1. Mrs. Oveta Culp Hobby, Secretary of Health, Education and Welfare, urged the Senate Finance Committee to give very careful study to the bill.

What's In a name? "Plenty," believe top AFL and CIO leaders. There were some hints that the scheduled merger of the two huge labor groups might be called off unless they could agree on a name retaining some identity of each in their big amalgamated union. After many hours of negotiating, a unanimous choice was announced. The new 15,000,000-member union will be called "The American Federation of Labor & Congress of Industrial Organizations."



AERIAL VIEW of plant grounds shows how center core (at smokestack) has been ringed with new construction.



CARL FALTER, SR., center, shows fine points of sausage packaging to son, Carl, Jr., left, and Don Falter, right. Below is view of natural casing linking operation supervised by August Schmid, sausage maker.



Falter Takes Sure Strides Forward



OFFICE building, attractively landscaped, is set off from rest of plant near front drive.

AN oversized goldfish pond, once the Falter boys' swimming pool, now enhances the site of the Herman Falter Packing Co., Columbus, O. The six "boys" have long since shifted their interest and proficiency from swimming to meat packing. Under John Falter, president, the brother-management team has progressively expanded and improved the packinghouse founded by their father.

The latest plant addition is a \$250,000 processing wing which greatly expands sausage making facilities. The section adjoins the older plant in an L-shaped pattern. Constructed as part of a long range program, it can be expanded by the addition of a second story. Structural members are designed to carry the extra load and the insulated, waterproofed roof can be converted to a floor. Concrete footing pads, each containing 16 cu. ft. of concrete, support this new part of the plant. Carl Falter, sr., plant superintendent, says this represents construction economy since extensive foundations were not required.

With an anticipated initial increase of 60 per cent in sausage production, the new wing contains various cooler, curing and processing areas.

The basement level is divided into a series of three cure coolers. Fully insulated with cork, each of the coolers has an area of approximately 40 ft. x 36 ft. The walls and ceilings are smooth trowel cement finished and painted with a damp-proof paint. A fourth cooler, of the same size, is used for dry storage.

Two elevators connect the basement area with the rest of the plant. The older one serves the second floor boning and cutting room and the new and old curing sections. The new elevator, located at the opposite end of the L-shaped addition, opens directly into the sausage manufacturing and smoking areas. Fully automatic and hydraulic piston operated, this elevator expedites product flow between floors. Carl says the work can be so organized

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The shipping beef coo

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Carl perience to the li

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HAND SEALING of frank packages is expedited by use of small stainless steel mandrels.

that the elevator serves as a silent hauler for two work groups.

For example, empty trucks on the cut floor are loaded with graded product, placed on the elevator and sent to the basement. The cure cellar crew removes the loaded trucks, places empties on the elevator and dispatches it to the second floor. As the elevator safety gates are made of grid wiring, the load is easily observed. Employees note when the load arrives at their level and remove product at their convenience. However, if material has to be dispatched promptly a man can ride with the load.

The new first floor level has two coolers which, along with the cure cellars, increase the refrigerated area within the plant by about 18,000 sq. ft. All coolers are refrigerated with Gebhardt ceiling units. Carl says the company has 60 of the units in operation.

The new packaging cooler opens directly into the shipping cooler which, in turn, connects with the older beef cooler.

Within this 60 ft. x 36 ft. cooler, the company has the beginnings of a modern packaging line. A Dohm & Nelke bacon press, U. S. Slicer, and Hayssen overwrap machine have been installed.

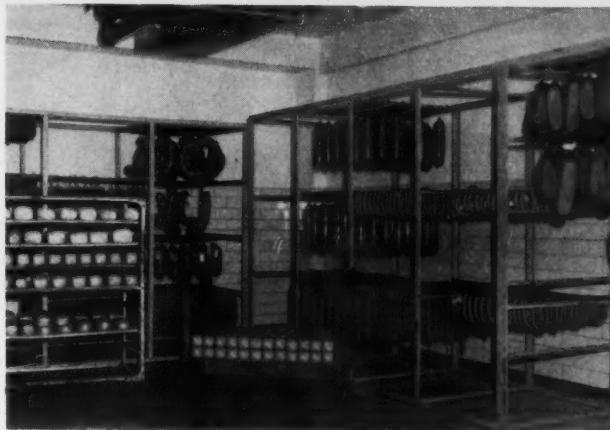
Bacon, fresh pork sausage and skinless frankfurters are packaged in consumer units. Peeled by hand on one table, the frankfurters are moved to another table for hand sealing. A simple U-shaped stainless steel mandrel is used to aid operators in making a confectionery type seal.

Carl says packaging techniques will improve with experience. Volume level will determine future refinements to the line.

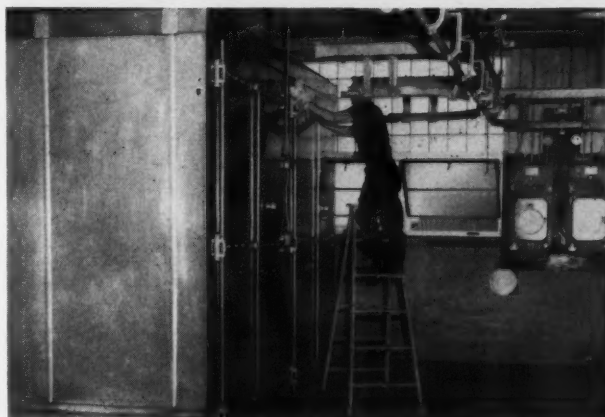
A Cryovac system is being installed to handle some of the ring and loaf products. Because the shrinker is located in the stuffing room, it will be necessary to break through the new tiled walls to convey the vacuumized packages from the holding cooler to the shrinker and back again. The two coolers have no venting facilities; consequently, there is no other alternative. Moving the chilled product into the warm stuffing area for pouching and vacuum sealing would cause condensation in the product. Moving the shrinker into the cooler would introduce excess mois-



PLANT initiates packaging setup with new frank and bacon line.



OPEN STEEL bins permit maximum chilling of product.



CLEANLINESS is a must at Falter's. Employee above polishes smokehouse while truck is washed automatically below.





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chances with
your cooked,
cured,
comminuted meats...

for a safe margin of color protection, use

PFIZER ASCORBIC ACID or SODIUM ASCORBATE

Increase color retention in your meat products* and you almost automatically increase their sales appeal and shelf life. You can achieve this economically and easily. Just dissolve Pfizer Ascorbic Acid or Sodium Ascorbate in water and add near the end of the chop. You also save on production when you use these Pfizer products. You may reduce smokehouse time up to $\frac{1}{2}$ or more. You cut shrinkage by getting maximum color in minimum time. Write Dept. NP for Technical Bulletin and how-to-use-it chart.

*Sodium Ascorbate is also being proven a valuable additive in corned beef.

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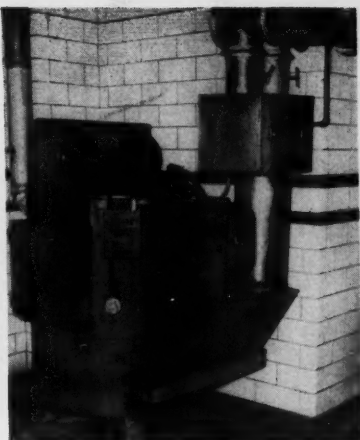
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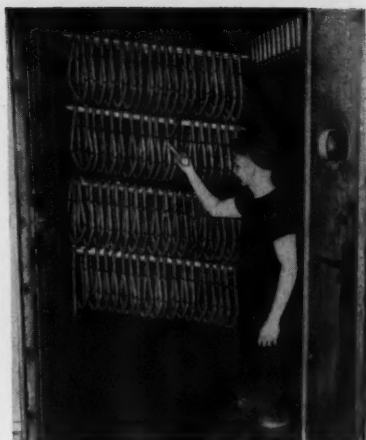
JU



AUTOMATIC elevator keeps product flowing smoothly from cure cellar to smoke room.



THROUGH multiple stainless ducting, smoke generator supplies two houses with smoke.



WORKER checks internal temperature of franks with hand thermometer.

ture into the new cooler area.

The second cooler on the first floor is 40 ft. x 36 ft. It holds finished product and is equipped with shelf and bin racking to accommodate various stick and loaf products. Capacity is about 40,000 lbs. The cooler forms the base of the L-shaped addition and faces the stuffing-processing area.

The cooking vats are located in the stuffing room. This area, 80 ft. x 42 ft., is occupied by one stuffer and stuffing table. The stuffing area of the entire room will be expanded.

Adjacent to the stuffing room is the new smoke room equipped with two six-cage Julian stainless steel houses. Taylor controls are wall mounted and adjacent to the older smoke area which will be devoted to processing smoked meats while the newer units will handle sausage production.

Room is available for additional smokehouses. The Mepaco smoke-maker, fans and motors for moving air into the houses are located at the rear. Completely accessible, the houses can be cleaned easily and equipment serviced promptly. Carl states that cramming of smokehouse equipment is the surest way to encourage hit or miss maintenance since employees shun hard-to-reach work areas. The company's motto is "Plenty of room for building expansion." Expandable area included in initial construction is the cheapest space buy, states John. Minor additions necessitated by growth not only are costly but also disrupt production.

Founded in 1890, the original plant, located along the river, was destroyed by a flood. The main kill section of the present plant was constructed in 1917. Through the years, improvements and additions were made. The lard department was added in 1923;

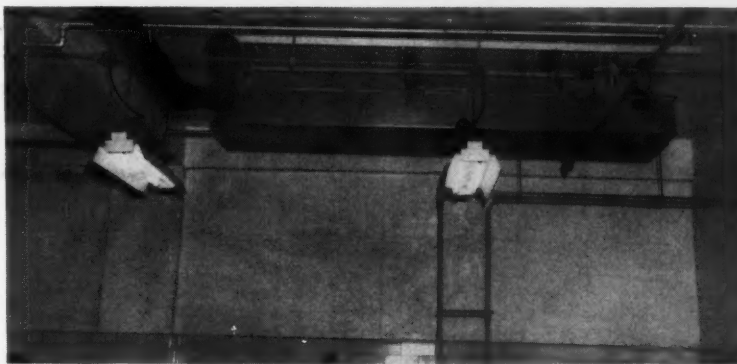
sausage kitchen, loading dock and beef and shipping coolers in 1933; an enlarged shipping cooler was added in 1939, office and dry storage buildings, hog coolers and dressing and employe comfort rooms in 1949. Dry storage is in a separate building.

Management considered building a garage for its fleet of 37 vehicles.

However, upon reviewing alternatives, it decided to completely enclose the loading dock area. The loading dock extends along half the plant length. It has sufficient space for parking two trucks. Utilizing the plant wall, the enclosure cost was less than a comparable garage area and provides shelter protection for



IT WAS NECESSARY only to build wall at left and roof to construct new garage. Wall at right was part of plant loading dock.



COOLERS throughout the plant are refrigerated with ceiling units such as shown above and illuminated with fluorescent grid-type fixtures.

Col-Flake ICE MAKERS...

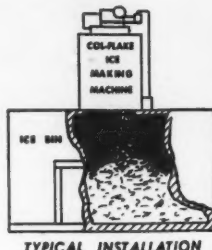
at these special prices for a limited time only!

Up to 1 ton.....	\$1750.00
Up to 1½ tons.....	\$2200.00
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Complete with F.12 refrigeration and electrical controls. Full installation data supplied.

Above prices are F.O.B. Chicago. (Storage bins extra; prices furnished upon request.)

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the vehicles as well as a cover loading area.

One corner of the enclosed dock contains an automatic truck washing unit. The rectangular unit, mounted from the ceiling by four wires, sprays a pressure mist over the truck as it moves up and down at a controlled

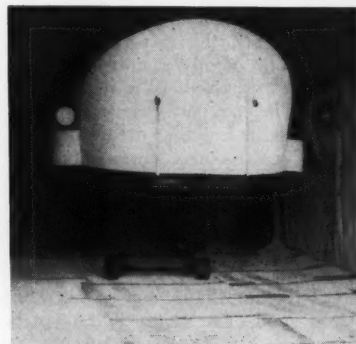


RICHARD FALTER, assistant vice president, right, gives grading pointers to son, Lee, beef superintendent.

rate. The truck is first soaked with water to soften soil and then covered with a detergent solution. The unit is stopped and visible soil spots brushed free and the truck then rinsed with clear water. Carl estimates that the device expedites truck cleaning by 100 per cent.

Repairs are made at the garage workshop which is located in the dry storage building. Vehicles are painted on a planned schedule in the paint shop which also is housed in the dry storage building.

Cleanliness is mandatory at the Falter plant that still is located on a homesite. A sister occupies the family home situated on plant grounds. A full-time painter covers the plant from one end to the other. Each department gets painted at least once



INDICATIVE of the extent to which Falter performs own maintenance, this inedible fats tank truck is painted in plant garage.

hear. In a recent government agency sampling of 300 locations in the Falter plant for mold growth, only the mold growth was found. Dubious officials reran the tests only to confirm their first findings. Daily cleaning with suitable detergents and a systematic painting program keep the plant free of molds and attendant headaches.

Plant grounds are kept in an immaculate condition. The immediate neighborhood, which consists of substantial residences, attests to the cleanliness of the Falter facilities.

Although the new sausage processing-packing addition is indicative of immediate growth of the firm, management is already planning other improvements. High on the priority list is the revamping of present hog kill facilities. Current capacity of 50 head per hour does not require conveyerization. With an anticipated increase in this capacity, the dressing line will be conveyerized. ■

Army Boosts Top Weight For Good Beef to 900 Lbs.

The army has announced that future procurement of Good grade beef will be made on the basis of maximum carcass weights of 900 lbs., an increase from the 700-lb. maximum which has been in effect in recent months.

Studies by the army show that there is little or no difference in eating preferences for Good grade steer beef up to 900 lbs.

WSMPA and the American National Cattlemen's Association requested the army to make the change so heavier cattle of the Good grade could be used for filling army contracts. Maximum carcass weight for Choice grade beef remains at 900 lbs.

Irish Beef and Mutton Exports to U.S. Drop

Exports of beef and mutton from Ireland to the United States fell to \$702,335 during the fiscal year ended March 31, the Irish Export Promotion Board has reported. In the previous year, sales of these meats to the U. S. amounted to \$1,763,586.

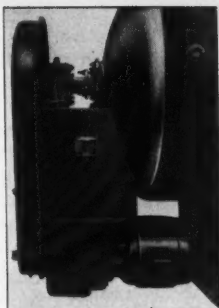
The decline was attributed to lower domestic meat prices in this country.

Blue Jeans Are Premium

Jiffy Steak Co., Freedom, Pa., is offering "Davy Crockett" blue jeans for \$1 and a coupon from one package of Jiffy's new flash frozen Super Beef Steaks. The four beef steaks in each 10-oz. carton are separated by Reynolds Wrap aluminum packaging.

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RENDERING AND SLAUGHTERING EQUIPMENT

Operations



1. Extended arm positions gambrel bar close to pritch plate at start of cycle.



2. As worker pushes button, carcass is moved by overhead chain to half hoist position.



3. Animal is held securely while hide rump operation begins.

Speed Beef Dressing with Push Button Control from Pritch Plate to Rail

DRESSING out 14 cattle per hour on a single bed line is a consistent performance at the Fort Dodge Packing Co., Fort Dodge, Ia., because of the use of a long pivoted arm that automatically positions and holds the carcass on its gambrel bar during the operations from the pritch plate to the full hoist and onto the single rail.

The push button-controlled arm and gambrel bar, in effect, take the place of the hoist and spreader used in conventional beef dressing.

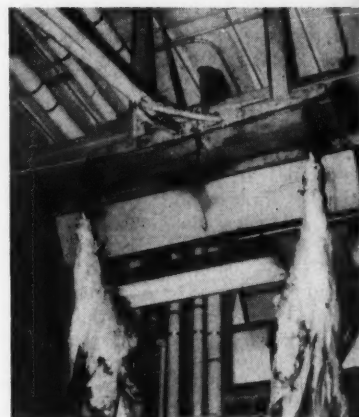
Any reasons for walking between the stations are eliminated. Speedy, accurate placing of the gambrel bar, as required for different jobs, is made possible by a flexible connection of the bar to the arm, together with a built-in universal action of the arm itself.

Regarding use of the automatic carcass positioner, Don Dyer, superintendent of killing operations, says, "besides saving a definite 30 seconds time on each animal, fewer steps are necessary and operations are smoother, thus the men are less tired at the close of the day's work." With a kill of over 100 head a day, a saving of half a minute on each carcass comes close to an hour gained.

Ample room for this kind of an installation is available on most killing floors because of ordinarily high ceilings.

Most important for satisfactory operation is proper height and centering of the pivot of the arm over the pritch plate in relation to the rail.

At the start of the cycle the long arm holding the gambrel bar is in a position handy to the pritch plate and close to the hindquarters but not near enough to hinder the work. After finishing the flooring operation, the two men performing this task place the trolley hooks in the hind legs and easily reach over to grasp and attach the gambrel bar to the trolleys. Should one man be late in completing his



4. Trolleys are being lowered onto rail. Guide plates provide positive alignment.



THIS SIDE VIEW shows the relative length of the holding arm as gambrel and trolleys approach rail. To right of trolley is the lower rail guide plate.

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These Crane valves stay tight on soap oils and fatty acids

THE CASE HISTORY—Leakage through valve seats in raw materials supply lines posed a serious problem for Davies-Young Soap Co., Dayton —makers of various type soaps and cleaning fluids. Unwanted materials leaking past metering stations would infiltrate processing vats.

Four different makes of valves were tried before these Crane valves were installed. With all four, results were the same—seat leakage developed quickly; the valves lasted no more than 4 to 8 weeks.

Valve replacement costs were a

factor on top of production losses.

The condition was remedied on installation of Crane No. 1670 Ni-Resist cast iron valves in January 1954. Eighteen months later—with no piping maintenance and no shut-downs whatsoever—the Crane valves are still holding tight. And they show no deteriorating effects from the fluids handled.

Crane Ni-Resist gates don't *look* much different from similar valves of other makes. Their difference is in properly designed, accurately finished seating of 18-8 SMO stainless

steel—plus the *extra* erosion-corrosion resistance of Ni-Resist bodies and bonnets cast by Crane. Thrifty buyers know these valves have no "equal" for handling many hard-to-hold, mildly corrosive fluids.

You should have the new folder (AD2047) on these valves. Ask your Crane Representative for a copy, or write to Crane Co., General Offices, Chicago 5, Ill. Branches and Wholesalers serving all industrial areas.

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Neotread Wheels and Casters are standard equipment on all St. John & Co. hand-trucks. They are available also as replacements for modernizing and cutting maintenance costs on your present equipment. Standard wheel sizes from 10" to 20". Standard caster sizes from 4" to 10".

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side of the carcass, the gambrel can be attached readily by the other worker.

Following gambreling, movement of the carcass is accomplished by an employe at the full hoist station who pushes a switch button to start an overhead chain winch. The chain pulls the animal to suitable heights and positions under the rail where it is firmly held for legging, backing, rumping and other hide operations, viscera removal and splitting. Upon completion of this work, another push on the same button raises the trolleys, gambrel, and carcass to a position a few inches above the rail. Then, a push of a companion switch button reverses the travel of the chain winch to lower the carcass onto the single rail. A continuation of the same movement of the winch repositions the gambrel at its original place near the pritch plate.

Automatic landing of the loaded trolleys on the rail is made positive by the use of sloping metal aprons, located both above and below the rail, together with the flexible attachment of the gambrel to the holding arm. Upon removal of the gambrel, the legs will automatically close to the right and left if both hooks are placed in the meat pointing in the desired direction.

The gambrel holding device is constructed of all-welded pipe except for the horizontal bearings and square swivel plates which are held in place by a 1-in. machine bolt. Required flexibility of the gambrel bar to the arm is provided by short dual chains, counterbalanced by two opposing lightweight, tightly coiled springs. Correct positioning over the pritch plate is achieved by telescoping pipes, located above and holding the swivel plates, the adjustable length being secured by set screws. The swivel plates are 1/2 in. thick; the horizontal bearings 1 in. in diameter, pipe size above the bearings is 1 1/2 in. and pipes on the long arm, 2 in. The 3-in. pipe welded to the 12-in. I beam is reinforced by triangular metal wing plates welded vertically to the top and bottom of the pipe and to the beam. The disc, seen between the horizontal bearings, has no present use, being first intended for counterweights which were found unnecessary.

The gambrel bar is supplied by the Cincinnati Butchers' Supply Co. Push button and reverse switches are of Cutler-Hammer manufacture. Chain and winch, the same as previously used for hoisting the spreader, were supplied by the Tulsa Winch Co., the original 5 1/2-hp. motor being changed to 7 1/2-hp. to speed up the action.

Food Irradiation Seen As Ally, Not Foe of Refrigeration Industry

Current researches on irradiation of foods are no threat to freezing and other present methods of processing, according to H. C. Diehl, director of the Refrigeration Research Foundation, Colorado Springs, Colo.

Diehl based his statement on the results of a comprehensive survey he conducted among leaders in food research, the food industries and government service in an effort to obtain evaluations of progress in food radiation research to counteract speculation regarding its ultimate effect on current processing methods.

The consensus of the 50 authorities surveyed is that irradiation results obtained thus far define fairly well the direction that further research will take and the general position that radiation will occupy in relation to present methods for the preservation of foods, Diehl said.

Nearly all hold out hope that radiation will be beneficial in reducing microbiological problems in food preservation, he continued. With some foods, notably fresh meats, radiation at moderate dosage levels has had a "pasteurizing" effect. It has extended storage life of the refrigerated foods.

In fact, the scientists indicated, it is likely that food radiation will be a useful supplement to refrigeration of foods and possibly even permit cold storage of some items that previously have not been so preserved.

Sufficient radiation to destroy all microbial life changes the product in a number of ways, many undesirable, that are not fully understood. These changes are more severe in some respects than sterilization by the established process of heating.

The scientists predicted that a number of food and drug items may be commercially irradiated within a few years if high cost does not prevent it. Engineering and cost investigations must wait on the findings of basic research. Public health studies must be conducted over a considerable period of years for adequate protection for the consuming public.

Reduced to a single phrase, the research "results are very valuable but not revolutionary," Diehl concluded.

Simms New Western Show Manager

Willard Simms has been named general manager of the National Western Stock Show, Denver. He succeeds the late John T. Caine, III. Simms was editor of the *Record Stockman* of Denver.

With this single effective setup PACKAGE CHUNK SAUSAGE for profitable sales!

The Visking Tite-Wrap machine, mounted on a Great Lakes table with our LAV-7 Label Activator, provides a compact, efficient method of packaging chunk sausage, bacon squares, whole or sliced loaves, picnics, etc., for self-service selling.

The LAV-7 Activator can be furnished separately, ready for use on top of or set into any table or work surface. It enables labels to be applied faster, firmer, at less cost.


The Great Lakes LAV-20 Table has a 32"x44" stainless steel top with all mounting holes and openings for rapid installation of equipment. The LAV-7 Activator has a solid section for package sealing, plus a slotted section for label activating. It seals package tabs and closes the Visten bag rapidly. Air suction through activating section holds labels absolutely flat so heat-seal coating is activated instantly with no curling or shifting of label. Simply roll or touch the package to the label and it sticks instantly and firmly!

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New By-Product Inspection Service Offered by USDA

A new inedible by-product inspection and certification service has been established by the USDA to facilitate the marketing of by-products abroad and interstate.

Laws, regulations or other requirements of foreign countries and specifications of contracts for the purchase and sale of animal by-products on occasion require vendors to furnish official certificates concerning the class, quality, quantity or condition of such by-products to be imported into those countries or delivered under the contracts.

Purpose of the USDA's new voluntary service is to provide sellers with an official certification when required.

According to regulations promulgated in the *Federal Register* of July 23, the service will consist of the inspection of the processing, handling and storage of the by-products at any plant at which service is furnished and the certification of by-products found to conform to requirements or specifications. The regulations state that "the inspector shall actually observe the processing procedures, handling and storage of the by-products intended for certification."

The Inspection and Quarantine Branch of the Agriculture Research Service will administer the work. In the case of federally inspected plants, federal inspectors will carry on the inspections and issue the necessary certificates, with the exporter reimbursing MIB for the actual time involved in the inspection of the prod-

uct. In the case of non-federally inspected plants, veterinarians in the area will be designated to do the inspection work and issue the certificates.

Any person who is eligible under a cooperative agreement to receive service may apply to the chief of the Animal Inspection and Quarantine Branch, Agricultural Research Service, U. S. Department of Agriculture, Washington 25, D. C., upon an application form which will be furnished by the chief of the Branch upon request.

USDA Authorizes Fats, Oils Purchase Order for Greece

The U. S. Department of Agriculture has announced issuance of a purchase authorization, for \$2,250,000 worth of cottonseed oil, soybean oil or lard, to the government of Greece. The authorization, providing for such a purchase from United States suppliers, was issued under the previously announced agreement between Greece and the U. S. on June 24.

Purchase Authorization (FAS Form 480-A No. 26-02) provides for the purchase of about 5,000 metric tons (basis, salad oil) of cottonseed oil, soybean oil or lard, which must have been processed from vegetable or animal sources in the continental United States.

Sales contracts between suppliers and importers may be made up to November 30, 1955. Delivery will be to importers, c.&f. Greek ports. Shipment from U. S. ports must be made not later than December 31, 1955.

Bill would Limit Time for U.S. Subsidy Recovery

Legislation to establish a statute of limitations for the recovery of wartime subsidies has been introduced in the House of Representatives by Representative Clyde Doyle of California. The bill (HR-7551) was referred to the House committee on banking and currency.

The measure, which is supported by WSMFA, reads:

"Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, that every suit by the U. S. brought for recovery of amounts paid under subsection (e) of Section 2 of the Emergency Price Control Act of 1942 as amended shall be forever barred unless such suit shall have been brought not later than one year after the date of enactment of this act."

In connection with the introduction of the bill, Congressman Doyle made the following comments:

"During World War II various subsidies were paid to American industry as part of the stabilization and production incentive programs. These payments authorized under Section 2 (e) of the Emergency Price Control Act of 1942 as amended, were paid to various industries, including meat, oil, metals, rubber, chemicals, flour, butter and coffee.

"Within the past two years the government has instituted a series of law suits, seeking at this time a recovery of subsidies paid during the period 1943 to 1946 together with penalties and interest. For the most part the present suits are against meat packers, but other industries have already been affected.

"The cause of these actions arose during the wartime period, but the government claims there is no legislation by which a statute of limitations may be asserted against it and thus far this position has been upheld by the courts.

"Inasmuch as it is likely that no company which received subsidies could at this time remain solvent after paying a judgment for the amount of the subsidies plus penalties and interest, I am introducing this legislation in order that the appropriate committee of the Congress can investigate this matter and decide whether or not it is reasonable to establish a statute of limitations affecting wartime subsidies.

"There are many precedents setting statutes of limitation for civil suits. For instance, Section 4 (c) of the Commodity Credit Corporation Charter Act (15 U.S.C. 714b (c), provides



NEW FAMILY DESIGN for luncheon meats and sliced bacon of Elsheimer Meat Products, Inc., West Union, Iowa, is being introduced by this group of packages, letterpress printed in red, orange and green on Wonder-White board. Developed by Marathon Corp., Menasha, Wis., Wallet Pak cartons with special tear-out window flaps are set up easily and give maximum protection during shipping. With cover flaps removed at point of sale, windows permit consumer inspection of product. Bacon-Saver package uses family design over larger display area.

that all suits brought in connection with that program shall be 'brought within six years after the right accrued on which suit is brought.' Also, Section 3494 of the Revised Statutes, 31 U.S.C. 235, provides that suits by or on behalf of the United States arising out of alleged false, fictitious or fraudulent claims against the United States shall 'be commenced within six years from the commission of the act, and not afterward.'"

'Harvest Festival' to Help Move Fall Crop Of Beef, Vegetables

The highly successful partnership promotion of beef and vegetables last fall will be repeated this year, C. W. Kitchen, executive vice president of the United Fresh Fruit & Vegetable Association, and Wesley Hardenbergh, president of the American Meat Institute, announced this week.

This year's campaign will be titled, "Harvest Festival," celebrating the arrival of the fall beef crop and plentiful fresh vegetables, with the spotlight on potatoes. In addition to the two industry groups and their member firms, cooperators will include the USDA and the National Live Stock and Meat Board.

The combined industry promotion will be launched at a press luncheon in New York City September 8, when the story of plentiful beef and vegetables will be told to 175 newspaper and magazine food editors, national columnists and program directors of radio and television networks.

Special kits of recipe materials featuring beef and vegetables and articles on both industries will be created for luncheon guests to extend to their millions of readers and listeners throughout the country.

In commenting on the program, Kitchen said, "The combination of these two huge industries represents a powerful marketing force that can result only in drawing more consumers into the produce and meat departments of food stores this fall."

Hardenbergh said, "It is the firm belief of the American Meat Institute, shared with United, that our great agricultural industries should voluntarily and aggressively assume the responsibility of marketing to the consumer our own products without benefit of government subsidies or supports. The Harvest Festival program, aimed at those who guide the consumer in the purchase of beef and vegetables, is a striking demonstration of partnership and joint action toward this goal."

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The Meat Trail...

SKilled Pork Butcher Is Still Going Strong at 89

A man who probably is the oldest pork butcher employed by any meat packing company is marking his 34th year with The Val. Decker Packing Co., Piqua, Ohio, this month and still going strong although he passed his 89th birthday in June.

Actively performing the same job he began in July of 1921, WILLIAM



WILLIAM TEGELER at work in Decker plant.

TEGELER works on the Decker pork cutting floor and on the hog kill. Both of these jobs, the company points out, require the dexterity and expertness of a skilled butcher and both are worked on a conveyor that requires quickness and readiness. Yet it would be a very rare occasion for anyone to have to step in and give Tegeler a hand because he is quite capable of doing his own job without assistance and without favor, his employees say.

Tegeler was born in Westfall, Germany, June 1, 1866, seven years before the now old and established Decker firm was founded. He worked in Germany as a butcher and then came to the United States in 1893 at the age of 27 to join a brother following the death of their parents. After working as a truck gardener in Cincinnati for two years, Tegeler found a job butchering and worked as a butcher in Cincinnati until 1917 when he moved to Piqua. He was married in 1900 and is the father of four children, WILLIAM, JR., CARL, OLGA and ELSIE.

Tegeler's attendance record during his 34 years with Decker is "remarkable," according to the company. He has been absent only for earned va-

cations, very minor illness or other unavoidable circumstances. In perfect health, he weighs between 135 and 145 lbs. and has held that weight about 60 years.

"Don't abuse your life. Eat regular, work regular, sleep regular," Tegeler advises those who would like to enjoy similar longevity.

"Retirement?" Tegeler hasn't even considered it, and the company is happy to have him continue in his life's work.

JOBS

Dr. EARL AUERBACH, assistant histochemist on the research staff of the American Meat Institute Foundation, Chicago, has been named administrative assistant to Dr. H. R. KRAYBILL, AMIF vice president and director of research and education. Dr. Auerbach joined the Foundation staff in 1951, shortly after receiving the Ph.D. degree from Northwestern University. He has participated in several important AMIF research projects, including that on freeze-



DR. AUERBACH

dehydration of beef, and has been principal author or co-author of a number of publications relating to this work.

Appointment of WILLIAM L. O'MEARA as general auditor for John Morrell & Co., Ottumwa, has been announced by J. R. HINSEY, controller. He will report for duty September 1. O'Meara, a certified public accountant, now is auditor at the Peoria (Ill.) branch of the accounting firm of Price Waterhouse and Co. He was graduated from the State University of Iowa with a bachelor of science degree in commerce in 1950 and has been employed by the Price Waterhouse firm since that time.



W. O'MEARA

ALFRED J. DANAHY has been appointed general sales manager of R. B. West Co., Inc., Buffalo, N. Y., F. DANAHY GEORGER, vice president and general manager, announced. Danahy has resigned as vice president and a director of Danahy Packing Co., Buffalo, after 25 years with that firm. The appointment marks the rejoining



EMPLOYEES of the Albert Lea (Minn.) plant of Wilson & Co., Inc., recently were awarded a citation by the U.S. Treasury Department for their exceptional record of 54.3 per cent of employees participating in the U.S. savings bond payroll deduction plan maintained by the firm. This award was the third to be presented in the state of Minnesota and the first to a meat packing firm. Photo shows presentation of citation by William G. Fisher (dark suit), U.S. Treasury representative, to employees and officers of Albert Lea plant. Wilson men (l. to r.) are: Fred Brabec, Leo O'Neal, H. R. Stadheim, general manager, and C. E. Cairns. The bond buying drive at the Albert Lea plant, part of a company-wide campaign, was held between March 23 and April 2. Employees themselves carried on campaign, with each department having a special "T-Man" or "Treasury Man" responsible for contacting each of the employees in his department.

of two Buffalo families in the same meat packing business after a separation of some 30 years. Danahy's grandfather, MICHAEL DANAHY, and Georger's grandfather, MATTHEW DANAHY, founded Danahy Packing in 1887, with the latter selling out about 30 years ago. Georger said the R. B. West firm has doubled lamb and calf slaughter to 2,000 head a week since it moved a few weeks ago to the old Hygrade Food Products Corp. plant and this will be raised to about 5,000 head weekly within six months.

EDWARD J. VONDRA has been appointed superintendent of Swift & Company's meat packing plant in National Stockyards, Ill., effective August 1. H. E. MADSEN, manager, announced. Vondra succeeds L. J. HORWICH, superintendent since 1949, who is retiring. Horwich has over 48 years of service with the company. He started to work for Swift as a laborer at Omaha in 1907. Vondra joined Swift as a standards checker at Omaha in 1928. He subsequently has been assigned in Chicago, San Antonio, Tex., and Marshalltown, Iowa. Since 1951 he has been superintendent of the company's meat packing plant at North Portland, Ore.

THOMAS SCHUBERT has joined Harman Packing Co., Los Angeles, as cattle buyer. He has been active in the Los Angeles area since 1922.

PLANTS

Grand Taste Corp., Los Angeles sausage manufacturer, plans to expand its activities. First part of the program includes installation of a new German-made chopper and conversion of all prepackaged products to Saran-wrap. Special wrapping machinery, developed at the company, is now in use. MILTON HOFFMAN is general manager, directing the program.

Quaker Oats Co., Chicago, has purchased a horse slaughtering plant at Swift Current, Sask., Canada, from Canadian Co-operative Processors, Ltd., for pet food production. The plant was opened in 1944 and for some years killed and processed horsemeat for human consumption. Production was shut down three years ago and the plant leased to Quaker Oats.

Fire caused about \$4,000 damage to a new addition to the meat plant of Arpeako, Inc., Rochester, N. Y. A welder's torch ignited flooring being laid on the third floor.

Springfield Beef Co., Springfield, Mass., is planning a new 7,500-sq. ft. building and hopes to begin con-



NEW OFFICIALS of Illinois Packing Co., Chicago, Ellard Pfaelzer (left), president, and George G. Abraham, general manager, discuss firm's manning table as they take over their posts. Abraham will be in complete charge of operations and no changes in policy or personnel are contemplated, the company announced. The new Illinois Packing general manager was president of Abraham Brothers Packing Co., Memphis, Tenn., when it was acquired five years ago by Wilson & Co., Inc., and remained until recently as general manager.

struction in August, JOSEPH S. LAVIN, treasurer, announced. He said there has been a big increase in sales since he and his brother, LOUIS, who is president, began operating the firm nine years ago and their goal is to double or even triple volume in the next two years or so.

Atlas Packing Co., Los Angeles slaughtering firm, has completed a new hot box with 500-head capacity. The company also has remodeled all its coolers, according to the newly-appointed general manager, HERBERT HOFFMAN.

TRAILMARKS

JOHN A. KILLICK, executive secretary of the National Independent Meat Packers Association, has been appointed to the 1955-56 national defense committee of the Chamber of Commerce of the United States. Primary purpose of the committee is to identify and study the major



J. A. KILLICK

national security problems of particular interest to business and to provide leadership for the business community in the development of

solutions to those problems. The committee operates under the general direction of the Chamber's newly-established national defense department. Its first meeting will be August 26 in Washington, D. C.

Dr. J. R. PICKARD, for the past five years general manager of Livestock Conservation, Inc., Chicago, has accepted a position as supervisor of the Diagnostic Laboratory operated at Urbana by the Illinois Department of Agriculture in cooperation with the College of Veterinary Medicine of the University of Illinois. He will take up his new duties August 15. Pickard is a University of Illinois graduate in agriculture and took his veterinary training at Kansas State College. Prior to his work directing the national livestock prevention program of Livestock Conservation, Inc., he practiced for five years in Southern Illinois.



DR. PICKARD

Two employes of the Oscar Mayer & Co. Chicago plant, a truck driver who made pickups at the plant and a food mart operator were arrested recently in connection with the theft of more than 40,000 lbs. of ham with a retail value of more than \$40,000. Hams began disappearing from the plant shortly after Christmas. Police said it was learned that the hams in cases of six each were being removed in drums of waste meat, bones and scrap. The food mart operator had hams advertised for sale at less than wholesale price for the day following the arrest, but police announced the sale was off.

Market barrow judges at the National Duroc Congress show and sale in Cedar Rapids this week included ALAN WILLIAMS of the Wilson & Co. Cedar Rapids plant and BERNARD EBBING of The Rath Packing Co., Waterloo.

Eastern Brokerage Co. has announced removal of its offices to Suburban Station Bldg., Suite 1162, 1617 Pennsylvania blvd., Philadelphia 3, Pa. The telephone number is LOcust 8-1420.

John J. Felin & Co., Philadelphia, promoted a Felin's Day July 22 at Clementon Lake Park, Clementon, N. J. Paid and partly-paid tickets to games and rides were distributed through meat dealers in the area.

Hey, Dig This New Armour Frank in-Package Premium

Teen-age talk, which provides much of the salt and pepper in contemporary speech, will be the basis for a novel frankfurter promotion to be launched by Armour and Company, Chicago, in August.

The firm, which operates nearly 100 sausage kitchens around the country, is including cellophane-



"BREEZY BUTTONS" are modeled by young stenographers in Armour's Chicago office.

wrapped, metal pin-on buttons in its packaged franks. Each "breezy button" is imprinted with a current teenage expression and a cartoon to illustrate it. Twenty-four buttons comprise a complete set.

Expressions on the buttons range from the flippant "Don't get tough, Powder Puff," to the more subtle "You're a Cube," meaning someone who is not "hep" to a greater degree than a "square."

Advertising support for the Breezy Button promotion will come from full-page color ads in Sunday newspaper comic sections and via the CBS-TV "Captain Midnight" show.



NEW DECORATED screw caps are helping merchandise these Red Hot Smoked Sausages (left) of Savory Sausage Specialties, Cleveland, and Giant Vienna Snacks of Weisberg & Co., Inc., Cleveland. Caps are manufactured by Crown Cork & Seal Co., Inc., Baltimore. Product visibility helps clinch sales message. Each jar holds two pounds, a count of 30 sausage. Labels and caps are in red and white.



FOURTH ANNUAL "Kraut, Pork 'n' Apple Dinner Season" is scheduled for October 15 through November, the National Kraut Packers Association announced. Intensive merchandising campaign in three-way promotion will include point-of-purchase posters, such as that held by Carol Segermark, and national publicity program in consumer magazines, daily newspapers and on radio and television shows. Fresh, smoked and canned pork, canned kraut, and fresh and canned apples will be featured.

Local Ad Agency Named for Morrell Los Angeles Plant

John Morrell & Co., Ottumwa, has named Mogge-Privett, Inc., Los Angeles, to handle advertising for its meat products in the Los Angeles area.

Campbell Mithun, Inc., Chicago, continues to handle national advertising for Morrell Pride meat products and the packing firm's Red Heart dog food.

The Morrell firm recently has expanded operations at its Los Angeles plant and installed a completely modern sausage kitchen. The Mogge-Privett agency will concentrate its efforts in the promotion of sausage and other products handled by the Los Angeles plant.

New Canco Program Aimed at Teen-agers, Homemakers

An intensified educational program to instruct "the homemakers of today and tomorrow" on the purchase, use and care of canned foods has been inaugurated by American Can Co., New York City.

The program is aimed at teen-agers in school as well as the 43,000,000 homemakers now buying canned foods for their families, said Harriet Jean Anderson, Canco's home economics director.

Canco is offering a variety of school and household aids including seven food and beverage recipe booklets, four Canco movie films, meal lesson plans, charts and handbooks.

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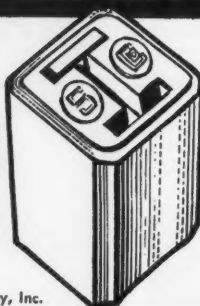
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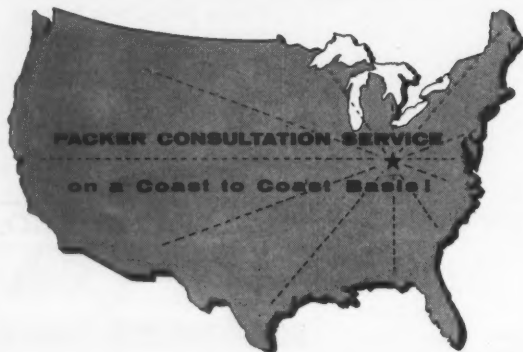
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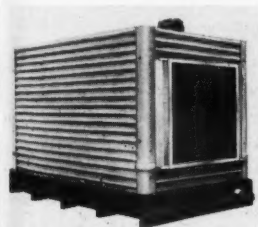
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

NEW GRINDER PLATE (NE 212)—A meat grinder plate with a soft sleeve hub is offered by Pittsburgh-Erie Saw Corp. The hub is made of mild carbon steel



and is case hardened for toughness. Because it is softer than the stud in the grinder, the hub sleeve is said to take all the wear and protect the stud. When the hub becomes worn, the manufacturer removes the hex-headed nut which holds it in place and substitutes a new sleeve. The entire hub assembly presents a smooth surface that contributes to sanitary meat grinding.

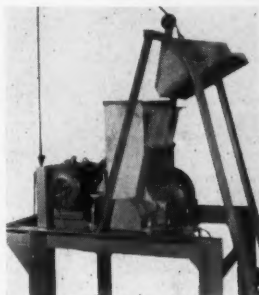
NEW COOLING TOWER LINE (NE 207)—The Marley Co. has announced a new line of wood mechanical draft cooling towers ranging in capacities from 5 to 50 tons. The line was designed especially for areas



where corrosion is a major problem. The structure is impervious to corrosive air or water and all metal parts are protected. The towers have the advantage of cross-flow design with vertical

air discharge which permits location of the units close to building walls on all sides except the air intake side. Packaged models up to 15 tons feature all-wood construction, while larger models are of all-redwood construction with horizontally corrugated asbestos cement board casing.

FROZEN MEATS SHREDDER (NE 219)—This new machine can reduce a 100-lb. block of frozen meat into particles ranging in size from fines to 1/4-in. grind in about 20 seconds. Blocks are fed into the unit by an air-powered bucket that runs on tracks and discharges into the unit's hopper. Variation in particle size is made by extending



the blades of the unit outward. Although they are mounted securely, the blades can be removed quickly for cleaning or honing.

Depending on volume handled the blades need to be honed every 10 to 14 days. It is said that the machine by-passes the grinder in preparing frozen meats for the silent cutter. Further, as temperature builds up only 5° in shredding, ice need not be added during chopping. As pre-thawing is unnecessary, none of the soluble proteins or juices is lost.

One man operates the machine, controlling the hoist bucket by push button. The bucket is posi-

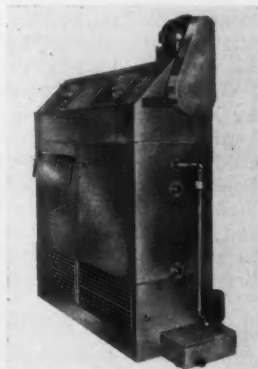
tioned at its downward limit so that frozen meats can be dumped in with little effort. Called the Rotocleaver, the unit is manufactured by A. W. Hughes, Milwaukee.

NEW POWER FOR TRUCK REFRIGERATION (NE 218)—The compressor of the refrigeration unit on vehicle below is driven at a constant speed of 1,800 rpm. by a small hydraulic motor. The variable speed, but constant



volume hydraulic pump is driven by the truck engine; however, it delivers a uniform flow of power to the refrigeration unit regardless of truck engine speed. By eliminating the gas engine, the new system is reduced in size and weight by as much as 30 per cent. The hydraulic pump consumes only a small amount of fuel as it draws on the truck engine for an average of only 3 1/2 hp. A thermostatically controlled solenoid unloads the pump and stops the refrigeration unit when desired temperatures are reached. The drive, made by American Manufacturing Co., operates silently, needs little maintenance.

EVAPORATIVE CONDENSERS (NE 216)—A line of evaporative condensers including 16 sizes and ranging from 5 to 100 tons is offered by Industrial Manufacturing & Engineer-



ing Co. All parts of the condensers are of heavy construction. The pan section is made of No. 10 gauge steel, the end panels of No. 12 gauge and side panels, 14 gauge. To help assure trouble-free operation, the pan, casing, coil, coil supports, fan wheels, fan housing, eliminators and pump strainers are all hot dip galvanized after fabrication. Thus, there are no raw edges exposed to corrosion. Maintenance is performed readily because doors are placed to allow access to the spray nozzles and permit examination and cleaning or removal of the eliminators. The strainer is placed on the outside for rapid cleaning and all bearings are on the outside for easy maintenance. The coil, which can be easily reached by removal of a side panel, is pitched for complete drainage of liquid refrigerant and oil.

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ALPHABETICAL INDEX TO VOLUME 132

THE NATIONAL PROVISIONER

COVERING ALL ISSUES FROM JANUARY 1 TO JUNE 25, 1955, INCLUSIVE

This index lists alphabetically principal articles and items which have appeared during the past six months. Market and statistical information appearing regularly, but not indexed, includes the following: Livestock Market Receipts and Prices, Packers' Livestock Purchases, Slaughter Reports, Weekly Hog Cut-Out Tests, Provision and Lard Market Reviews, United States, AMI and Chicago Cold Storage Stocks Reports, Tallow and Grease Market Reviews, Rendering Material and Fertilizer Markets, By-Product Charts and Prices, Hide and Skin Market Reviews and Charts and current news of the various fields covered. Important rulings and actions of the Meat Inspection Branch, Interstate Commerce Commission, Federal Trade

Commission and other government agencies are indexed. Included as a regular feature of each weekly issue, but not indexed, is the USDA estimate on federally inspected meat production.

Proceedings of the annual WSMMA and NIMPA conventions are also indexed.

Departmental or other features appearing at regular intervals include Packaging, Plant Operation and Maintenance, Rendering and By-Products, Meat Plant Refrigeration, Canned Meat Processing, Merchandising Trends and Ideas, New Equipment and Supplies, Motor Transport and the Meat Trail.

A

Acme Meat Co., Inc.: Has New Boning and Fabricating Rooms, p. 115, Mar. 5
Acme Provision Co.: Uses Straight Line Layout, p. 15, Jan. 29
Adam, Henry: Named Vice President at Cudahy Brothers Co., p. 27, Mar. 26
Advertising: The Advertising Story—A Survey, p. 8, Feb. 26; Part 2 in Series, p. 18, Mar. 12; The Advertising Story—Part 3, p. 17, Mar. 26; Forum Planned, p. 14, Apr. 9; Last in Series, The Advertising Story, p. 19, Apr. 9; Joshua Awards Offered for Best Match Book Ads, p. 26, Jan. 4; Advertising Expenditures for 17 Firms, p. 22, Jan. 25; Expenditures Rise for Meats, Fish and Poultry, p. 29, Jun. 25
Aebischer, Marie: Retires after 35 Years of Service with Armour, p. 28, Mar. 26
Air Hoists: Air Hoists Used for Heavy Lifting Tasks, p. 39, Jan. 15
Alabama Cattlemen's Association: To Hold Meeting in Mobile, p. 19, Jan. 1
Albuquerque: Lowers Inspection Fees for Small Meat Firms, p. 131, May 7
Amalgamated Meat Cutters and Butcher Workmen of North America: Vote to Merge with International Fur and Leather Union, p. 79, Feb. 5; Threatened with Expulsion by AFL for Merger Plans with Fur Union, p. 32, Feb. 19; To Donate Cold Storage Plant to Israel, p. 23, Apr. 9; Announces Wage Increase Demands to be Made on Armour, Swift, Wilson & Cudahy, p. 53, May 7; Dinner Nets \$100,000 for Israeli Cold Storage Plant, p. 24, May 14
Alta Meat Co.: Finds Expansion Pays Off, p. 8, Jun. 25
American Can Co.: Supplements Food Ads with News Service, p. 10, May 14
American Federation of Labor: To Meet With CIO on Merger Talks, p. 8, Jan. 8; Approves Merger with CIO, p. 11, Feb. 12; Threatens to Expel Meat Cutters, p. 32, Feb. 19; Unity Committee Approves New Constitution, p. 131, May 7; Postpones Decision on Ousting Amalgamated, p. 34, May 14; President Means Says All Bargaining in Near Future to Include GAW, p. 7, Jun. 25
American Hereford Association: Hoists Bull Model at Kansas City Headquarters, p. 43, Jan. 15
American Humane Association: Supports Bill to Prohibit Bleeding or Slaughtering of Livestock Unless Insensible, p. 7, Apr. 9
American Management Association: Discusses Management and Union Relations, p. 13, Feb. 26; Schedules Two Packaging Events for Week of April 18, p. 40, Mar. 19; How Experts View Packaging, p. 11, May 14; Packaging Show to Mark Silver Anniversary, p. 26, Jun. 4
American Meat Institute: Appoints Lennen & Newell, Inc., New York, New Ad Agency, p. 7, Jan. 1; Reports Increases in Imports of Canned European Meats, p. 7, Jan. 8; Issues Pamphlet on "Meat . . . and Jack Spratt's Error," p. 39, Jan. 22; Asks for Two-Way Foreign Trade as Ham Imports Mount, p. 13, Jan. 29; Stresses Importance of Meat in Ads, p. 28, Jan. 29; Participates in Promotion of August as Sandwich Time, p. 66, Feb. 5; Says Pork Prices Dip to Lowest Level in Two Years, p. 18, Feb. 12; Ham Poster to

Tie in With Pineapple Promotion, p. 21, Feb. 12; Cites Figures on Imports of Canned Hams and Other Pork Products, p. 37, Mar. 5; Reports on Meat Processed in States, p. 124, Mar. 5; Work on Polish Imports Paying Off, p. 7, Mar. 26; To Test Effect of Nuclear Blast on Meats, p. 8, Apr. 9; Poster Features Platter of Luncheon Meats, p. 23, Apr. 23; Reports Entry of European Pork to Midwest, p. 123, May 7; Schedules 1955 Convention for November 11 to 15, p. 11, May 21; Safety Awards Go to 26 Member Companies, p. 14, May 28; Survey Indicates What Retailers Prefer in Package Sizes, p. 23, May 28; Develops Picture Booklet on Meat, p. 29, May 28; Says Pork to Continue as Good Buy, p. 48, Jun. 11; Contributes Frankfurters to National Press Club Picnic, p. 53, Jun. 11; To Participate in International Food Fair in Cologne, p. 18, Jun. 18; Taking Applications for Exhibit Booth Space, p. 21, Jun. 18; Southeastern Group Hears Barnette Predict Growth of Livestock in South, p. 42, Jun. 18; Provisions Committee Meets at Hotel in Austin, p. 25, Jun. 25; Southeastern States Regional Meeting Predicts Bright Future for Livestock Production, p. 26, Jun. 25
American Meat Institute Foundation: Finds Problems to Overcome in Irradiation Sterilization, p. 125, Mar. 5; Establishes West Coast Laboratory in Los Angeles, p. 136, May 7
American National Cattlemen's Association: Approves Plan to Establish a National Beef Council, p. 11, Jan. 15; Acts to Further Beef Gains, p. 18, Jan. 22; Sponsors Survey on Beef Cattle Industry Problems, p. 35, May 21; Calls Meeting to Discuss Federal Beef and Lamb Grading Procedures, p. 11, Jun. 18; Honors Walter Thurston for Service in Foot-Mouth Fight, p. 20, Jun. 25
American Oil Chemists' Society: Oil Chemists to Meet, p. 65, Feb. 5; Analytical Techniques Subject of August Course, p. 49, Apr. 16
American Physiological Society: Says Meat is Year-Round Food, p. 24, May 14
American Provision Co.: Old Plant Comes to Life Under New Management, p. 32, Apr. 23
American Society of Animal Production: Hears Dr. Craft on Animal Products Competition, p. 18, Jan. 8
American Standards Association: Revised Standard Defines, Measures Work Injuries, p. 22, Apr. 2
American Stockyards Association: Sets 1955 Meeting Dates, p. 27, Jan. 8
American Warehousemen's Association: To Meet in Chicago April 12 to 16, p. 20, Mar. 19
Argentina: Barbers Beef for East German Hardware, p. 45, Jan. 15
Arizona: Pending Bill to Curb Give-Away Merchandise Program, p. 79, Feb. 5
Arkansas: Proposes Ton-Mile Tax on Trucks, p. 14, Jan. 29; Supreme Court Kills "Fair Trade" Law, p. 25, Feb. 12; House Rejects Livestock Feeds Tax, p. 24, Feb. 19
Arkansas Independent Meat Packers Association: Re-Elect Finkbeiner President, p. 25, Jun. 25
Armour and Company: Progress in the Making, Sausage Kitchen, p. 12, Jan. 1; Adds Three Consumer Packaged Frozen Meats to "Quick as a Wink" Line, p. 15, Jan. 8; Earnings Drop in 1954, Sees Progress for 1955, p. 15, Jan. 15; Bowman Brings Suit on Redemption of Preferred Stock Plan, p. 15, Jan. 15; Begins Mar-

keting Breakfast Beef Sausage, p. 32, Jan. 15; Mackey and Barnes Named to New Posts, p. 41, Jan. 15; Chooses "Queen For a Day" in "Ham, Yams 'N Peas" Promotion, p. 28, Jan. 29; Introduces Bacon Package of Maroon, Gold, p. 66, Feb. 5; To Participate in Nuclear Reactor Research, p. 80, Feb. 5; Names Bird Manager at Tifton, Eades at Huron, p. 29, Feb. 19; Shows Profit for First Quarter, p. 12, Feb. 26; Re-Elects Specht, Elects Borchers and Woodall Vice Presidents, p. 23, Feb. 26; Huron, S.D., Plant Wins Safety Achievement Award, p. 24, Feb. 26; Host to Sir Roger Makins, p. 113, Mar. 5; Gross Succeeds Andre at Los Angeles, p. 57, Mar. 12; Correction, Armour Did Not Oppose Rail Rate Reduction, p. 25, Mar. 26; To Promote Franks With Baseball Star Coins, p. 14, Apr. 9; Offers Award for Name Suggestion for Movie Star, p. 14, Apr. 9; Why Armour is Vacuum Packaging, p. 19, Apr. 30; Adopts Uniform Branding System, p. 15, May 21; Runs Feed Plant by Push Buttons, p. 17, May 21; Lamb Week in Fort Worth Boosts Sales, p. 29, May 28; Turns Down Request by Two Unions for Joint Bargaining, p. 11, Jun. 11; Elects Shelburne Vice President, p. 51, Jun. 11; Green, Retired Vice President, Dies, p. 37, Jun. 18; Distributes Full Color Menu Tip-Ons to Food Service Operators, p. 39, Jun. 18; Promotes Hot-Dogs, p. 22, Jun. 25
Army Quartermaster Corps: To Extend Standard Life of Combat Rations, p. 44, Feb. 5; Cites President of Republic Food Products for More Than 50 Years of Aid, p. 25, Jun. 25
Army Veterinary Corps: Shares Data on Defense of Livestock with Britain, p. 20, Jun. 25
Associated Meat Jobbers of Southern California: Elects Cooper President, p. 27, Apr. 2
Australia: Eating Less Meat, p. 28, Jan. 22; To Continue Subsidy on Air Beef, p. 35, Jun. 25
Austria: To Export Meat to Czechoslovakia, p. 79, Feb. 5

B

Bacon: Pincus Boosts With Money Back Guarantee, p. 13, Jan. 29; Milprint Offers Bacon Display, p. 40, Mar. 19; Canadian Style Bacon Kept Fresh in Special Carton, p. 58, Apr. 16
Balkan Packing Co.: Sold to Foremost, p. 118, Mar. 5
Barley: Barley-Ped Beef Rates High in Taste, p. 100A, Mar. 5
Barnes, M. E.: Heads Chicago Plant, p. 41, Jan. 15
Barnette, Dr. W. A., Sr.: Tells AMI South-eastern States Regional Meeting that South is Growing as Major Cattle Area, p. 42, Jun. 18
Bay, James: Says Packers and Farmers Must Change With Times, p. 62, May 7
B-C Packing Co., Inc.: Fire Razes Plant, p. 41, Jan. 15
Beard, Fred: Gives USDA Grading Views on Beef Season, p. 97, Mar. 5
Beef: Sweden Considering Importing, p. 21, Jan. 15; South Dakota Beef Promotion, p. 23, Feb. 12; Beef Team Endorses National Council, p. 10, Feb. 26; May to be Iowa Beef Month, p. 23, Mar. 26; Greece to Buy Frozen Beef, p. 17, Apr. 2; National Beef Council To

Ald in F
Cattlemen
p. 37, A
Expected
30; U. S
Problems,
Seeing Th
p. 23; Ju
Beef, Bren
Beef Sau
Beef, Corne
Bellies: Sc
racy, D.
Benson, p.
Visits Sw
Russia C
p. 24, Ma
p. 37, A
Products
23; Rene
p. 53, M
Best Meat
p. 28, M
Binder, Ge
Wiscon
Bird, Alan
mour Pla
Blankenship
Books: Two
Beef for
Merchand
Booth, Mr
CowBelle
23, Jan.
Brammull,
Hawes, J
Breeding;
Brine: Cor
5; Effic
p. 18, M
Britain, C
Canada
on Prod
Apr. 2;
Shipment
Defense
Brucellosis
Apr. 9;
1950, p.
Bryant, R
Memphis
Buring, N
Expedit
Jan. 8.
Burr, A.
Presiden
California:
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Sale, L
Sheep F
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Apr. 2;
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Report

Aid in Full-Scale Promotion, p. 8, Apr. 9; Cattlemen's Association Committee Discusses, p. 37, Apr. 16; U. S. Meat Diet This Year Expected to be 49 Per Cent Beef, p. 21, Apr. 30; U. S. Beef Cattlemen to be Polled on Problems, p. 35, May 21; Ranch Women Seeing That Beef Will be Father's Day Dish, p. 23, Jun. 11.

Beef Breakfast: Armour Markets Breakfast Beef Sausage, p. 32, Jan. 15.

Beef, Corned: Gunsberg Processing, p. 8, Jan. 1. Bellies: Scribe Saws Increase Trimming Accuracy, p. 20, Apr. 2.

Benson, Ezra T.: Secretary of Agriculture Visits Swift Exhibit at Museum of Science & Industry, p. 30, Feb. 19; Does Not Believe Russia Can Succeed in Corn-Hog Program, p. 24, Mar. 26; Approves of Trade With Russia, p. 37, Apr. 16; Says Trade of U. S. Farm Products with Russia Unlikely, p. 11, Apr. 23; Renews Attack on Rigid Price Supports, p. 53, May 7.

Best Meat Packing Co.: Builds New Building, p. 28, Mar. 26.

Blinder, George: Succeeds Seyl as Treasurer at Wilson, p. 41, Jan. 15.

Blind, Alan K.: Named General Manager of Armour Plant at Tifton, p. 29, Feb. 19.

Blankenship, John: Named Manager of Morrell Ottumwa Plant, p. 35, Jun. 18.

Books: Two Ears of Corn Review, p. 80, Feb. 5; Beef for the Table Revised, p. 33, Feb. 26; Merchandising Pork Review, p. 126, Mar. 5.

Booth, Mrs. Leavitt: National Chairman of CowBelles Boosts Beef for Father's Day, p. 23, Jun. 11.

Brammell, Norman: Tells WSMFA Convention How to Attain Cost Control, p. 49, Mar. 5.

Breeding: How It's Being Done, p. 24, Mar. 19.

Brine: Corrosion in Brine Systems, p. 55, Feb. 5; Efficient Tank Simplifies Brine Making, p. 18, May 14.

Britain, Great: Fresh Meat Imports Down: Canned Rise in 1954, p. 100, Feb. 5; Working on Production of Under-Sized Lamb, p. 53, Apr. 2; Ask New Zealand to Slow on Meat Shipments, p. 21, Apr. 30; Sharing Data on Defense of Livestock, p. 20, Jun. 25.

Brucellosis: Iowa to Tighten Controls, p. 26, Apr. 9; Expect Victory Over Brucellosis by 1960, p. 53, Jun. 11.

Bryant, R. E.: Named Manager of Wilson Memphis Plant, p. 67, Apr. 16.

Buring, Nat. Packing Co., Inc.: Stick Holders Expedite Linked Product Handling, p. 22, Jan. 8.

Burns & Co., Ltd.: Munn Succeeds Dinning as President, p. 31, May 14.

C

California: Top Cattle, Sheep Butcher State in November, p. 15; Bill Would Put Sales Levy on Food, p. 20, Jan. 22; Lamb, Sheep Fund To Be Discussed, p. 79, Feb. 5; Bill Would Regulate Meat Advertising, p. 16, Apr. 2; Bill Would Drop Double Liability of Slaughter, p. 26, Apr. 9; Lifts Quarantine Against Most Colorado Cattle Areas, p. 153, May 7; Passes Garbage Cooking Measure, p. 15, May 21; Passes Bill To Drop Slaughter Penalty, p. 18, May 21; Removes Double Liability, p. 16, May 28.

California Beef Industry Council: To Boost Economy Cuts, p. 53, Apr. 16.

California Department of Agriculture: Makes Progress in VE Program, p. 38A, Jan. 15; Moves to New Address, p. 38B, Jan. 15; Division of Animal Industry Moves, p. 38, Mar. 19.

California Statewide VE Control Committee: Reviews VE Control, p. 27, Jan. 8.

California, University of: Finds Barley-Fed Beef Rates High in Taste Test, p. 100A, Mar. 5; Finds Nitrogen Fertilizer Doubles Meat Production, p. 100A, Mar. 5.

Can Manufacturers Institute: Schedules National Can Opener Week, p. 24, Apr. 2.

Canada: Sees Larger Meat Surplus for Export in 1955, p. 46, Jan. 22; Ate More Meat Last Year, p. 29, Jan. 29; Would Ban Red-Striped Wrappers on Meat, p. 18, Feb. 12; Meat Exports to U. S. Decreased, Livestock Increased, p. 7, Mar. 12; Bans Red Stripes on Packaging for Bacon, p. 23, Mar. 12; Would Permit Other Color Stripes, p. 23, Mar. 19; Canadian Packers' Profits Low, p. 7, Mar. 26; Sees Rise in Spring Pig Crop, p. 153, May 7; Meat Packers' Profits, p. 15, May 21.

Port Situation Better, p. 42, Jun. 18; Consumes Most Pork During January-March, p. 35, Jun. 25.

Canada Packers, Ltd.: Elects Evers to Board, p. 21, Jan. 1.

Canadian Food Processors Association: Advocates Minimum Government Standards for Canned Meats, p. 7, Feb. 26.

Carcass Removal: Trolley Lock Permits Safe Removal, p. 21, May 28.

Cargo Liability: Carrier Held Liable in De-frosting Case, p. 19, Mar. 19.

Casings: Edible Sausage Casings Developed from Seaweed, p. 28, Jan. 15; Large Hams Packed in Cellulose Casings, p. 15, Jan. 29; Air-Dried Natural Casings, p. 44, Feb. 5; Come Pre-Stripped for Easier Use, p. 22, Apr. 2.

Cass, Robert: Discusses Planning Truck Fleet Preventive Maintenance, p. 20, Jan. 29.

Central Europe Company: Closes Gem State Packing Co., p. 31, May 14.

Census, Bureau of: Compiling Packaging Products Data, p. 11, Apr. 30; Asks for Business Reports, p. 49, May 21; Collecting Data on

Food Purchases, p. 25, May 28.

Cherry Meat Packing Co.: Convicted of Selling Imitation Bologna as Genuine Article, p. 24, Mar. 19.

Chicago Association of Hotel and Restaurant Meat Purveyors, Inc.: Hears of Possible Industry Controls, p. 31, Feb. 19.

Chicago Meat Packers & Wholesalers Association: Names Klopoff of Apex Packing President, p. 29, Feb. 19.

Chile: Bans Export of Mutton, p. 66, Jun. 11.

Cincinnati Butchers' Supply Co.: Wins Suit Over Bacon Injection Patents, p. 20, Jan. 1.

City Packing Co.: Activities Directed by Woron Family, p. 28, Mar. 19.

Clair, Edward T.: President of Republic Food Products Receives Achievement Citation for Aid to Canning Industry, p. 25, Jun. 25.

Clauss & Kraus, Inc.: Packaging Setup is Part of Expansion Program, p. 9, Apr. 9.

Clay, W. H.: Named General Purchasing Agent for Swift, p. 41, Jan. 15.

Clifton, Dr. La Verne E.: American Can Executive Named President of Institute of Food Technologists, p. 26, Jun. 25.

Clifton, Elliott S.: Named Agricultural Economist for John Morrell, p. 27, Mar. 19.

Coast Packing Co.: Pitches Change-of-Pace in Package Design, p. 12, Apr. 9; Develops Stacking Pallets for Meat Curing and Storage, p. 30A, Apr. 23.

Coffman, J. W.: Former Kingan Executive Enters Brokerage Business, p. 77, Feb. 5.

Cohen's Famous Knishes: Adopts Foil Wrapper for Kreplach, p. 10, May 14.

Cold Storage Research Advisory Committee: Recommends Meat Research, p. 125, Mar. 5.

Collins, A.A.: Head of Swift's Corporate Accounting Retires, p. 34, Jan. 22.

Colorado: Retailers May Ask Ban on Giveaways, p. 38B, Jan. 15; Legislature Gets Truck Tax Bills, p. 20, Jan. 22; Cattlemen Urge Legislation on Scabies, p. 26, Feb. 20; Decision Rules Against Fair Trade Act, p. 32, Mar. 12.

Columbus: City Inspection Fees Under Fire, p. 65, Feb. 5.

Commerce, U. S. Department of: Reports on Industry Spending for New Plants and Equipment in 1953, p. 7, Jan. 8; Studies New Markets for United States Leather, p. 41, Feb. 19.

Commercial Packing Co.: Names Louis Fineman President, p. 27, Apr. 2.

Congress of Industrial Organizations: To Meet With AFL on Merger Talks, p. 7, Jan. 8; Approves Merger With AFL, p. 11, Feb. 12; Unity Committee Approves New Constitution, p. 131, May 7.

Congress, United States: Many Issues Facing 84th Congress, p. 7, Jan. 1.

Controls: Defense Secretary Sees No Need for Bill, p. 31, Mar. 12; Tells News Conference Standby Controls Needed, p. 59, Jun. 11.

Coordinating Committee of the Food Industries: Attacks New York City Taxes, p. 16, May 2.

Coresy, H. H.: Hornel Board Chairman Awarded Distinguished Service Award by University of Nebraska, p. 35, Jun. 18.

Corkran, Hill & Co.: Buys 4-H Champion York-shire Hog, p. 27, Apr. 2.

Corn Belt Livestock Feeders Association: To Meet in Omaha, Hear Jay Taylor, p. 14, Feb. 19.

Corning Rendering Plant: Digs Own Well for Water Supply, p. 31, May 28.

Craven, Roy: Appointed Sales Manager for Midwest Packing Co., p. 114, Mar. 5.

Crow, Nelson R.: Says West Improves Beef Quantity, Quality, p. 24, Mar. 5.

Cuba: To Let Beef in Free, p. 18, May 21; Lifts Import Duties on Beef, p. 66, Jun. 11.

Cudahy Bros. Co.: Elects Stark and Adlam Vice Presidents, p. 27, Mar. 26.

Cudahy, E. A.: Chairman of Cudahy Packing Co. is 29-Million Passenger on Trans-Wo Airlines, p. 31, Feb. 12.

Cudahy Packing Co.: Operates on Profitable Basis for First Quarter, p. 9, Feb. 19; Renames Officers and Directors, p. 23, Feb. 26; Former Workers to Receive Back Jobless Pay, p. 17, Apr. 2.

Cullen, H. H.: Houston Oilman Buys Site for Stockyards, p. 21, Jan. 1.

Curtis Packing Co.: Expansion Doubles Plant's Capacity, p. 41, May 21.

D

Daigneau, Ralph H.: Resigns as Director of Hornel, p. 78, Feb. 5.

Davies, Aled P.: Discusses Better Slaughter Methods, p. 26, May 21.

Davison, Homer R.: Renamed to Agricultural Commission by President Eisenhower, p. 14, Mar. 26.

Decker, Jacob E., and Sons: Opens Branch House in San Antonio, p. 37, May 21.

Denmark: Adopts Gas Immobilization of Hogs, p. 21, Apr. 23.

Denny, Commission Firms and Yards Ask for More Cattle on Thursdays, p. 153, May 7.

Des Moines Packing Co.: Open House Shows Off New Plant, p. 10, Feb. 19; Carcass Cleaning Spray Gives Fast Action, p. 21, Jun. 4.

Discoloration: Ways to Minimize Meat Discoloration, p. 21, Feb. 12.

Dixon Packing Co., Inc.: Uses Reusable Poly-ethylene Package for Bacon, p. 14, Apr. 9.

Dodge & Olcott, Inc.: Deadline Draws Near for Packer Award Competition, p. 14, Mar. 26; Achievement Award Deadline Extended to August 1, p. 7, May 14.

Dreher Packing Co., Inc.: Fire Levels Main Building, p. 67, Apr. 16.

Duncan, Richard: Named Quality Control Director of Krey, p. 18, Jan. 20.

DuQuoin Packing Co.: Packages Link Sausage in New Folder Type Package, p. 26, Jun. 4.

Dykhuizen, Fred: President of Dixie Packing Co., Inc. Gets Indiana University Award, p. 35, Jun. 18.

E

Eades, Virgil O.: Named General Manager of Armour Plant at Huron, p. 29, Feb. 19.

Eastern Meat Packers Association: Elects New Officers and Directors, p. 9, May 28.

Editorials: Plan for "Long Pull," p. 7, Jan. 1; Building Understanding, p. 7, Jan. 8; Test Tube Competition, p. 11, Jan. 15; Shh... an' Hist an' Hush, p. 11, Jan. 22; A Good Neighbor? p. 7, Jan. 29; Chilly Introduction, p. 35, Feb. 5; Weigh or Go Blind, p. 11, Feb. 12; Is Our Pork Tops? p. 9, Feb. 19; Can't Sell? Give It Away, p. 7, Feb. 26; Hide-Or Be a Pitchman, p. 37, Mar. 5; A Touchy Question, p. 7, Mar. 12; Backward Step Proposed, p. 7, Mar. 19; Control a Necessity, p. 7, Mar. 26; Job for All—Not a Few, p. 7, Apr. 2; A Shaker-Upper, p. 7, Apr. 9; Digging Deeper, p. 37, Apr. 16; Price List Adherence, p. 11, Apr. 23; Storm Warning, p. 7, Apr. 30; Report to Readers, p. 53, May 7; Less "Bounce" in Pork, p. 7, May 14; Good Base for Stand, p. 11, May 21; What Do We Mean, p. 9, May 28; Think Toward the Table, p. 7, Jun. 4; Correction to May 14 Editorial, p. 7, Jun. 4; Sell More Pork, p. 11, Jun. 11; Thoughts on Recruiting, p. 11, Jun. 18; Well Done! p. 7, Jun. 25.

Eisenhower, President Dwight D.: To Reveal Tax Program, p. 16, Jan. 15; Reports on Surplus Food Distribution, p. 28, Jan. 15; Will Not Ask for Standby Authority to Impose Controls, p. 35, Feb. 5; Urges Congressional Approval of GATT, p. 11, Apr. 29; Takes Yes and No Attitude on Standby Controls, p. 7, Jun. 4; Signs Reciprocal Trade Bill, p. 7, Jun. 25.

Eldred, Harry S.: Armour Executive Vice President Retires, p. 29, Apr. 9.

Ellis, E. E.: Vice President of Tee-Pak Says Hot Dog Good Economy Index, p. 8, Mar. 12.

Elliott Packing Co.: Plays Host to Calgary Packers Engineer, p. 43, Jan. 15; Uses New Cooker in Improved Rendering Process, p. 50, Apr. 16; Effective Safety Program Reduces Premiums, p. 34, Jun. 11.

Emge Packing Co.: Handle Picnics Easier with Cut to Cure Chute, p. 12, Mar. 26.

Encyclopaedia Britannica Films: New Film Takes Meat Into Schools, p. 27, Jun. 18.

Equipment and Supplies: New, p. 20, Jan. 8; p. 83, Feb. 5; p. 36, Feb. 12; WSMFA Convention Equipment Review, p. 120, Mar. 5; p. 32, Mar. 19; p. 39, Apr. 2; p. 71, Apr. 16; p. 44, NIMPA Equipment Review, p. 116, May 7, May 21; p. 36, Jun. 4; p. 55, Jun. 11.

Erickson, A. E.: Elected Vice President and Treasurer of Oscar Mayer, p. 31, Feb. 12.

Excelsior Quick Frosted Meat Products, Inc.: Promoting Frosted Meat Products, p. 66, Feb. 5; Success Story on NBC-TV Show, p. 24, Feb. 26.

Exports: Exports to Cut Surplus Food Fats, p. 35, Feb. 12.

F

Farmers: Group of American Farmers to Visit Russia, p. 31, Jun. 18.

Fats and Oils: Western Germany Continues Imports, p. 50, Jan. 15; Davidson Yearbook Out, p. 35, Feb. 12; Course in Fats and Oils, p. 35, Feb. 12.

Federal Process: Process in Steam Tube Dryers, p. 21, Jun. 4.

Feed, Fats in: Used in Feeding Lab at Washington State College, p. 26, Feb. 12.

Federal Market News Service: The Inside Story on News Service, p. 37, Mar. 19.

Feinberg Kosher Sausage Co.: Products Go Modern, p. 62, Apr. 16.

Felin, John J., & Co., Inc.: Controlling Interest Sold to Morrell, p. 11, Apr. 23; Sketch of Philadelphia Plant, p. 23, Apr. 30; Ties in Hot Dogs and Philadelp in Contest, p. 53, May 21; Dunham Named Manager, Wells E. Hunt Retires, p. 51, Jun. 11.

Fertilizer: Nitrogen Fertilizer Doubles Meat Production on Ranches, p. 100A, Mar. 5.

Financial Notes: John Morrell & Co., p. 27, Jun. 18; Wilson & Co., p. 16, Jan. 25; Swift & Company, p. 18, Feb. 12; Burns & Co. Ltd., p. 25, Mar. 26; John Morrell & Co., p. 13, Apr. 2; Wilson & Co. Inc., p. 29, May 28.

Fineman, Louis: Named President of Commercial Packing Co., p. 27, Apr. 2.

Finkbeiner, Chris E.: Selected as "Outstanding Man of the Year" by Arkansas Junior Chamber of Commerce, p. 29, Feb. 19; Re-Elected President of Arkansas Group, p. 25, Jun. 25.

Flakie Corporation: Wins Patent Infringement Suit, p. 27, Apr. 30.

Fleet Maintenance: Planning Truck Fleet P. M., p. 37, Jan. 15; To Be Discussed at Council of Safety Supervisors and Equipment and Maintenance Council of ATA, p. 26, Apr. 23.

Fleming, Ned: Re-Elected President of NAWGA for 1955, p. 100A, Mar. 5.

Fletcher, E. D.: Swift Vice President Named Assistant to Jarvis, p. 75, Feb. 5.

Fletcher's Limited: Grows and Adapts to Changing Eating Habits, p. 43, Jan. 15.

Flochini, Armando J.: Heads Pacific Coast Meat Jobbers, p. 28, Mar. 19.

Florida: Department of Agriculture Issues Frozen

Wreck
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Jodelyn, H. Nye: How to Reduce Corrosion in Brine Systems, p. 55, Feb. 5.
Joelin, L. E.: Named Mechanical Superintendent of Krey, p. 33, Jan. 22.
Juehling, Gus, & Son, Inc.: Adds One-Story and Basement to Plant, p. 29, Apr. 9.

K

Kadison-Schoemaker Laboratories: Develops Air-Dried Casings, p. 44, Feb. 5.
Kansas: House Approves Bills to Curb Unions, p. 31, Mar. 26; Taylor Says Lamb Raisers Oppose Own Product More, p. 46, Jan. 18.
Kansas Livestock Association: Elects Andrews as President, p. 36, Apr. 2.
Kato, John C.: Named Senior Safety Engineer and Staff Representative at NSC, p. 28, Mar. 19.
Kentucky Independent Packing Co.: Armour Division Achieves Perfect Safety Record for 1954, p. 78, Feb. 5.
Kenya: Meat Plant Adding Canning Facilities, p. 64, May 7.
Keyon, Lee J.: Preservative Mfg. Co. Executive Receives Honorary Degree from Rutgers University, p. 35, Jun. 18.
Ketner, F. G.: Discusses Marketing Problems, p. 61, May 7.
Kianan Inc.: Phosphate Patent Suit by Hall, p. 15, Jan. 15; Skids Better Way to Handling Products, p. 13, Jan. 4; Electronic Smoking of Ham in Full Production, p. 37, Jun. 11.
King-O-Meat Co.: Wholesale Meat Firm Begins Operations, p. 127, May 7.
King's Packing Co., Inc.: Supreme Court Agrees to Review Decision Upholding Payment During Knife Sharpening, p. 53, May 7.
Kitchell, Dr. R. L.: Discusses Ham Bruising Causes, p. 12, Apr. 23.
Kline & Schaller, Inc.: Government Drops Subsidy Recovery Suit, p. 34, May 14.
Klopot, Alex: Elected President of Chicago Meat Packers & Wholesalers Association, p. 29, Feb. 19.
Korow, To Buy U.S. Tallow, p. 23, Jan. 22.
Kowalski Sausage Co., Inc.: Presents Gifts to Employees with Firm Quarter Century or More, p. 31, May 28.
Krey Packing Co.: President Krey Presents 25 Year Silver AMI Award to Sany Vorth, p. 41, Jan. 15; Promotes Joelin; Marlow Retires, p. 33, Jan. 22; Appoints Duncan as Quality Control Director, p. 18, Jan. 29.
Kurkowski, Lloyd J.: Named Assistant Controller for Morrell, p. 76, Feb. 5.

L

La Anteca Packing Co.: Incorporates Famous Calendar Stone into Label on Casing, p. 26, Apr. 30.
Labor Statistics, Bureau of: Reports Industry Employment and Workers' Earnings Rise, p. 16, Jun. 4.
Lamb: Iowa Specialist Sees Good Outlook for Long-Fed Lambs, p. 100, Feb. 5; Production of Under-Sized Lamb is British Aim, p. 53, Apr. 2; Armour Lamb Week in Fort Worth Boosts Sales, p. 29, May 28; Popular in San Francisco, p. 29, Jun. 11; Taylor Says Kansas Lamb Raisers Should Use More Product, p. 46, Jun. 18.
Lamesa Meat Co.: Fire Destroys Plant, p. 31, May 28.
Landis Packing Co.: Carving Niche in Promised Land, p. 25, Jun. 11.
Landis, Edgar M., Co.: Adopts Printed Cellophane Bag, Sales Increase, p. 14, Jun. 11.
Lard: Buyer's Lard Specifications Amended, p. 79, Feb. 5; United Kingdom Gets Grant for Lard, p. 34, May 14; USDA Sees Gain in Commercial Use, p. 66, Jun. 11; Metal Tubes Studied for Possible Lard Packaging, p. 21, Jun. 18.
La Rosa, V., & Sons, Inc.: Selling Sausage-in-Sauce, p. 60, Feb. 5.
Lavin, David J.: Sugarland Provision Co. Advertising Director Hosts Earl Wilson Broadway Columnist, p. 116, Mar. 5.
Lazar, Sol: Owner of Lazar Kosher Sausage Co. Donates Money to Michael Reese Hospital, p. 115, Mar. 5.
Lean Meter: Used to Measure Fat and Lean on Live Hogs, p. 48, Jun. 11.
Leather: Claim New Tanning Process Makes Leather Waterproof, p. 138, Mar. 5; New Dye Process Promises Washable Glove Leathers, p. 57, Apr. 30.
Letters: Dry Milk Institute Clarifies Stand, p. 122, May 7.
Lewis, George M.: Tells Credit Men How to Increase Profits, p. 16, May 28.
Libby, McNeill & Libby: Sales and Earnings Improve, p. 23, Jun. 4.
Literature: p. 23, Jan. 8; p. 31, Jan. 22; p. 82, Feb. 5; p. 30, Feb. 26; p. 34, Apr. 2; p. 61, Apr. 16; p. 26, May 14; p. 60, Jun. 11; p. 48, Jun. 18.
Litt Rock Packing Co.: Purchases Grand Champion Junior Steer at Arkansas Show, p. 21, Jan. 1; Selling is Half the Battle in Pre-packaged Meats, p. 9, Mar. 12; Improves Smoked Ham Package by Trimming Alfalfa Content, p. 12, Mar. 26; Uses New Bag Designs Developed for Chili, p. 68, Apr. 16.
Livestock: Production Must Increase with Growing Population, p. 7, Jan. 29; Injuries Ruin Enough Meat Every Day to Feed Half A Million People, p. 29, Jan. 29; Cattle and Calves on Farm Over One Per Cent More Than Last Year, p. 9, Feb. 19; Imports From Mexico Exceed 100,000 Head, p. 20, Feb. 19; Production Up Fifth Year, p. 32, Feb. 19; Trends in the States, p. 33, Mar. 26; Car Loadings, p. 30D, Apr. 23; World Cattle Numbers Continue

to increase, p. 7, Apr. 30.
Livestock and Meat Products Division, USDA: Established to Promote More Foreign Trade, p. 7, Mar. 26.
Livestock Conservation Inc.: Schedules Annual Meeting, p. 23, Jan. 29; Fights \$2 Billion Loss, p. 14, Mar. 19; Northwest Division Seeks Reduction in Losses, p. 23, Apr. 9; Probes Deeper into Ham Bruising, p. 12, Apr. 23.
Lloyd, Walter: Named Public Relations Consultant to Livestock Conservation, Inc., p. 28, Mar. 26.
Lodwick, William G.: Named U.S. Agricultural Attache to Mexico, p. 58, Apr. 16.
Los Angeles Meat Co.: Sausage is a Specialty of the House, p. 30D, Apr. 23.
Louisiana: Sends Out Notice on Trade Mark Revision, p. 68, Feb. 5; Livestock Groups Ask State Aid, p. 49, May 21.
Louisiana Meat Packers Association: Packers Oppose Ordinance to Ban Color in Wieners, p. 21, Feb. 26.
Louisiana Swine Association: Elects Bollar President, p. 16, Feb. 19.
Louisville Provision Co.: Elects Blevins and Fleischer to Board, p. 23, Feb. 26.
Lowell Packing Co.: Receives SBA Loan, p. 25, Jun. 25.
Lubrication: Lubrication in the Meat Packaging Industry, p. 12, Apr. 30; Part II, Slaughtering and Dressing Operations, p. 21, May 21; Bearings, Gears and Chains, p. 41, Jun. 11.

Mc

McCallum, W. W.: Morrell President Profiled in Fortune Magazine, p. 114, Mar. 5; Stresses Need for More and Better Hogs, p. 23, Mar. 29.
McIntyre, J. B.: Former Swift Beef Man Operates Wholesale Meat Business in California, p. 68, Apr. 16.

M

Machlin Meat Packing Co.: Adds New Hog Killing Facilities, p. 30B, Apr. 23.
Mackey, G. B.: Named Armour Vice President, p. 41, Jan. 15.
Maintenance: Planning Truck Fleet Preventive Maintenance, p. 20, Jan. 29; How to Reduce Corrosion in Brine Systems, p. 55, Feb. 5.
Majeske, E. F.: Succeeds Tally as Swift Traffic Manager, p. 25, Jan. 8.
Makins, Sir Roger: British Ambassador Visits Armour and Company, p. 113, Mar. 5.
Malnutrition: Too Busy Mothers Blamed for Teenage Diets, p. 22, Jun. 25.
Management: "New Look" on Management-Union Front, p. 13, Feb. 26.
Manion, Jack: Gives WSMPA A Barreilful of Selling Ideas, p. 66, Mar. 5.
Marathon Corp.: Develops New Frozen Food Overwrap Called Glamacone, p. 33, Apr. 2.
Marhofer Packing Co., Inc.: Installs Smooth Coating Setup for Molds, p. 57, Apr. 16; Sells Chicago and Tampa Plants to Hygrade, p. 23, Apr. 30.
Maripaca Packing Co.: A Plant That's on the Move, p. 10, May 28.
Marion County Health and Hospital Corporation: Proposes to Share Inspection Costs, p. 24, Jun. 4.
Marlow, F. W.: Krey Executive Retires, p. 33, Jan. 22.
Marshall Packing Co.: Has Progressive Policy in Building Organization and Expanding, p. 14, Jun. 18.
Massachusetts: Meat Industry Bills Considered, p. 11, Jan. 22; Schedules Hearing Dates on Industry Bills, p. 26, Feb. 26.
Massachusetts Institute of Technology: Offers Three-Week Food Technology Program, p. 21, Apr. 30.
Match Industry Information Bureau: Offers Joshua Awards for Best Match Book Ads, p. 26, Jun. 4.
Mather, Mrs. Robert: Tells Housewives' Views on Meat Facts, Better Packaging, p. 85, Mar. 5.
Maurer, A. B.: Discusses Processing Revolution Caused by Prepackaging, p. 61, Mar. 5.
Mayer, Oscar, & Co.: Names Wendt, Hook to Sales Posts, p. 21, Jan. 1; Appoints Thompson Accounting Manager, p. 42, Jan. 15; Earnings for 1954 Improve, p. 11, Jan. 22; Earnings Show Profit of 1 1/4 per Sales Dollar, p. 16, Jan. 22; Achieves Major Production Gains in Wiener Packaging, p. 12, Feb. 12; Elects Oscar G. Mayer, Jr. President, p. 31, Feb. 12; Names Ericson Vice President and Treasurer and Sloan Director of Research and Vice President, p. 31, Feb. 12; Achieves Finger-Tip Safety with Metal Guards, p. 21, Jun. 4.
Mayer, Oscar F.: Dean of Meat Packing Industry Dies, p. 27, Mar. 19.
Mayer, Oscar G.: President of Oscar Mayer Appears on TV Program, p. 75, Feb. 5; Named Chairman of the Board of Oscar Mayer & Co., p. 27, Mar. 26.
Mayer, Oscar G., Jr.: Elected President of Oscar Mayer & Co., p. 31, Feb. 12.
Meat: AMI Stresses Importance of Meat in Full-Page Ads, p. 28, Jan. 29; Report on Meat Processed in States, p. 124, Mar. 5; How Breeding is Being Done, p. 24, Mar. 19; British Urged to Eat More Meat, p. 7, Mar. 26; Linn Supply Association Boosts Meat as Health-Building Food, p. 23, Apr. 23; U. S. Diet This Year Expected to be 49 Per Cent Beef, p. 21, Apr. 30; Production Expected to Reach 26,250,000,000 Pounds, p. 7, Mar. 14; Meat is Definitely Year-Round Food, Heavy Diet Shows, p. 24, May 14; Canned Meat Usage for 1954 Holds Near High, p. 35, May 21;

World Production in 1954 Sets New Record, p. 11, Jun. 11; More Meat for Consumers Predicted, p. 7, Jun. 25; Wholesale Price Index Rose Sharply in June, p. 35, Jun. 25.
Meat and Poultry Purveyors Association, Inc.: Honors Tannenbaum and Rudnick of NAHRMP at Dinner, p. 77, Feb. 5.
Meat, Frozen: Jersey City Delicatessen's May Sell Frozen Meat Products on Sunday, p. 7, Jan. 29.
Meat Inspection Branch: Directory Changes, p. 40, Jan. 22; Issues Memorandum 213, Supplement to 201, p. 12, Jan. 29; Memo 214 Deals with Vermin Eradication, p. 44, Feb. 5; Memo 215 Says Corn Syrup in Sausage Mix Limited to 2 Per Cent, p. 51, Feb. 5; Memorandum on VA Inspection Charges, p. 32, Feb. 19; To Make Specification Compliance Exams, p. 24, Mar. 26; Asked to Boost Limit on Dry Milk Allowable in Sausage, p. 13, Apr. 2; Directory Changes, p. 36, Apr. 2; House Appropriations Committee Approves Funds for 1955 Fiscal Year, p. 54, Apr. 16; Approves Associates for Pigs Feet Pickle, p. 136, May 7; Report Tells Inspection Gains, p. 36, May 14; Approves Enzyme Use on Frozen Retail Cuts, p. 19, Jun. 25.
Meat Packers, Inc.: Wage Talks Continue in Second Month, p. 20, Apr. 9; Sees Wage Increase in Los Angeles Imminent, p. 183, May 7; Members Grant Pay Hikes to Butchers, Drivers, p. 24, May 21.
Mellorine: South Carolina May Remove Ban, p. 29, Feb. 12; Livestock Interests in New Mexico Back Sale, p. 17, Feb. 26.
Merchandising: New Rotogravure Method of Printing on Saran Film Developed by Printon Corp., p. 10, Apr. 9.
Mergers: Senator Sparkman Introduces Bill to Check Mergers, p. 24, Jun. 4.
Merck, Inc.: Pushes Pork Products on TV Program, p. 33, Jan. 22; Keeps Personnel Posted on Advertising, p. 68, Feb. 5; Offers Stainless Steel Sandwich Spreader to Introduce Smoked Liver Sausage, p. 40, Mar. 19; Displays Pork Products at Supermarket Opening in Brooklyn, p. 10, May 14.
Metal Tubes: Studied as Possible Lard Packaging Containers, p. 21, Jun. 18.
New Mexico: Bills Would Set Limits on Mellorine, p. 29, Feb. 12.
Mexican-Foods Institute Inc.: To Discuss Publicity Plans, p. 15, Jan. 8; Elects Stegner President, p. 35, Feb. 12.
Mexico: Planning New Meat Plant in Leon, p. 80, Feb. 5; Rare Cattle Herd Returned to Mexico, p. 35, Feb. 12; Packing Operations Below Normal, p. 39, Feb. 12; Cattle Export From Chihuahua Depletes Beef Supplies, p. 9, Feb. 19; Exports to United States Exceed 100,000 Head, p. 20, Feb. 19; Inspected Meat Output Small Part of Total, p. 100A, Mar. 5; Packinghouses in Border States Face Closure Unless Cattle Supply Increases, p. 7, Apr. 30; Tampico Ships Meat Again, p. 42, May 21.
Meyer, Gordon A.: Discusses How to Cut Sewage Costs, p. 16, Jun. 18.
Meyer, H. H., Packing Co.: Purchases Meat Type Hogs, p. 27, Mar. 26; Five New Members of Quarter Century Club Elected, p. 39, Jun. 4; Cutting Sewage Costs by Tight Squeeze, p. 16, Jun. 18.
Michigan: Agriculture Department Reports Violations in Veal Labeling, p. 16, Jan. 1.
Mickelberry's Food Products Co.: Net Rises During Last Fiscal Year, p. 16, Feb. 19; Markets Frozen Beef Sticks, p. 26, Jun. 4.
Midwest Packing Co.: Appoints Craven in Charge of Sales, p. 114, Mar. 5.
Mid-States Freight Lines, Inc.: Adds Special New Trailer to Line for Shipping Meats, p. 25, Mar. 26.
Milldeleville State Hospital: Building \$350,000 Abattoir, p. 25, Jan. 8.
Miller Packing Co.: Uses Calendar Advertising to Sponsor Boy Scouts, p. 32, Feb. 12.
Minnesota: Asks Tax Cuts to Attract Industries, p. 29, Jan. 8; State Meat Inspection Law Urged, p. 51, Feb. 5.
Mississippi: Wants Gas Tax Paid by Truckers, p. 28, Jan. 29.
Missouri: Bill Would Permit Out-of-State Trucks to go to Kansas City Yards Without Buying Missouri Truck Registrations, p. 33, Apr. 2.
Mitchell, Secretary of Labor: Says Government Will Keep Hands Off GAW Talks, p. 33, Apr. 2; Says Ford Plan is Not GAW, p. 11, Jun. 18.
Mitchell, Thomas: Guest of Wilson at Memphis Plant at Opening of TV Show, p. 28, Mar. 12.
Moffitt, R. M.: Named Sales Manager of Hull & Dillon, p. 113, Mar. 5.
Monosodium Glutamate: Research Planned by Glutamate Manufacturers' Technical Committee, p. 58, Apr. 16.
Montana: To Collect Tax by Withholding System, p. 25, Mar. 26.
Morantz, Nate: Says "We Must Become Better Meat Eaters," p. 45, Mar. 5.
Morrell, John, & Co.: Shows Increase in 1954 Earnings, p. 11, Jan. 22; Reports Year Disappointing Although Sales and Profits Increase, p. 18, Jan. 22; Names Pearson Manager of Beef Sales at Ottumwa, p. 17, Jan. 29; Sioux Falls Plant Makes Sales Staff Changes, p. 24, Feb. 12; Names Hahn General Personnel Manager, p. 29, Feb. 19; Buys Controlling Interest in John J. Fellin & Co., Inc., p. 11, Apr. 23; Three at Ottumwa Plant Named to Fella Posts, p. 23, Apr. 30; Names Gibbs a Vice President, p. 127, May 7; Markets Boneless Ham with Straight Ends, p. 10, May 14; Blankenship Named Manager Ottumwa Plant, Foster to Assume Full Responsibility for All Operations as Vice President, p. 35, Jun. 18; Gets Minority Share in Feed, Chicken Firm,

P. 22.
P. 57.
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p. 62.
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ives Fly

to Denmark as Free Trip in Sales Contest, p. 36, Jun. 18.
Point-of-Purchase Advertising Institute: Sets Merchandise Forum, p. 27, Jan. 1; Symposium, Exhibits Set for April, p. 124, Mar. 5.
Pollock, R. C.: Reports on Time and Money Necessary to Promote Beef Successfully, p. 38D, Jan. 15.
Pollution, Air: Coast Renderers Told of New Developments, p. 24, Mar. 12.
Pollution, Water: Washington Passes Law Requiring Permit to Empty Waste in Streams, p. 18, May 21; Control Developments Summarized, p. 21, Jun. 18; Bill Passes Senate, p. 29, Jan. 25.
Pork: Prices Dip to Low Point in Two Years, p. 18, Feb. 12; Canadian Pork Meatier, p. 9, Feb. 10; To Continue as Good Buy, p. 48, Jun. 11.
Printon Corp.: Develops New Method of Printing on Sarno, p. 10, Apr. 9.
Procter & Gamble: Using Own Patents for Shortening from Lard, p. 23, Jun. 4.
Profits, Packers: Make Poor Showing in 1954, p. 22, May 14.
Purcell Sausage Co.: Remodels Plant Entrance, p. 23, Apr. 9.
Purdy Steak Co.: Builds Business on Convenience Items, p. 18, Feb. 26.

Q

Quaker State Foods Corp.: Adds Salisbury Steak Dinner to Heat-and-Eat Line, p. 30, Jan. 22.
Quality Meat Packing Co.: Has Cattle Pens for Livestock, p. 34, Jun. 4.
Quartermaster Food & Container Institute: Reports on Use of Five Senses in Food Testing Methods, p. 28, Jan. 15; Develops New 3-Way Bonedless Veal, p. 12, Jan. 22.
Quick Frosted Meat Products, Inc.: Installs Billboard at Offmann Stadium in Buffalo, p. 18, Jun. 11.

R

Rader Packing Co.: Gross Sales Up, p. 29, Feb. 12.
Radiation, Food: Scientists Report on Progress, Problems, p. 29, Feb. 12; Army Optimistic About Radiation Sterilization, p. 42, May 21.
Rath Packing Co.: Net Earnings Decline in 1954, p. 8, Jan. 8; Profit Dips in 1954; 1955 Looks Encouraging, p. 18, Jan. 8; Building Branch House in Los Angeles, p. 27, Mar. 12.
Rations, Combat: Army to Extend Storage Life, p. 44, Feb. 5.
Rayburn, Sparky Sam: Backs Tax Extension Bill, p. 18, Jan. 8.
Real Packing Co.: New Items Make Sales, p. 9, May 14.
Beef-Pork Packing Co.: Mechanizes Small Rendering Plant, p. 22, Jan. 15; Mechanizes 125-p.h. Beef Cut, p. 8, Jun. 4.
Refrigeration: Current Status of Equipment in Meat Industry Reviewed by Howe, p. 65, Feb. 5; Ship Fresh or Frozen in Same Reefers with New Control System, p. 58, Apr. 16.
Refrigeration Research Foundation, Scientific Advisory Council of The: Discusses Need for Research, p. 22, Jan. 8.
Reimer Sausage Co.: Variety Key to Small Kitchen's Progress, p. 15, Apr. 2.
Reimer's Meat Products, Inc.: Sales Rise with Use of Complex Cans, p. 68, Feb. 5.
Reliable Packing Co.: Develops High-Protein Tablets, p. 24, Apr. 30.
Rendering: Van Hoven's Make Progress with New Ideas, p. 46, Feb. 5; New Cooker Improves Elliott's Lard, p. 50, Apr. 16.
Renegotiation Act: Senate Begins Hearings, p. 31, Jun. 18; Senate Passes Bill, p. 11, Jun. 25.
Reneker, R. W.: Swift Vice President to Direct Agricultural Research, Industrial Relations and Public Relations, p. 75, Feb. 5.
Research: Scientists Warn of Food Radiation Progress, Problems, p. 29, Feb. 12; USDA Research Projects Outline, p. 9, Feb. 19; AMIF Research on Irradiation Sterilization, p. 125, Mar. 5; Cold Storage Committee Recommends Meat Research, p. 125, Mar. 5; NRA Plans Protein Research, p. 126, Mar. 5; Research Necessary to Improve Food Marketing, p. 36, Apr. 23.
Research and Development Associates: To Meet at Palmer House in June, p. 65, Apr. 16.
Richmond: City Inspection May Be Replaced by State Inspectors, p. 17, Mar. 12.
Richmond Sausage Co.: George Moore, Managing Director of British Sausage Manufacturing Firm, Retires, p. 33, Jun. 4.
Rodent Control: Arwell Seminar to Discuss, p. 12, Mar. 12.
Roessler, Carl: President of Carl Roessler, Inc., Gets 50-Year AMI Pin, p. 31, Feb. 12.
Rohrer, Tom E.: Named Manager of Swift Plant at Hallstead, p. 29, Feb. 19.
Rothchild-Richter, Inc.: Keeps Canadian Bacon Fresh in Special Cans, p. 58, Apr. 16.
Rothschild-Richter Food Products: Conveyors Solve Boners' Problems, p. 8, Mar. 26.
Royal Packing Co.: Incorporates New Operating Ideas in Plant Construction, p. 70, Feb. 5.
Rupert Meat Co.: Uses Tape Recorder to Spark Sales Program, p. 60, Feb. 5.
Russia: Receives Official U.S. Invitation to Send Farm Delegation to Iowa, p. 11, May 21; Gets Major Share of Uruguayan Beef Exports, p. 49, May 21.

S

Sanitation: Cleanup Made Easy Through New Methods, p. 22, Jun. 18; U.S., Britain Sharing Data on Defense of Livestock, p. 20, Jun. 25.

Saddle and Sirloin Club: Receives Portrait of George H. Hammond for Hall of Fame, p. 76, Feb. 5.
Safety: Safety by Design at Wilson, p. 22, Jan. 29; Armour Safety Award at Huron, p. 24, Feb. 26; Poster Type Messages Used in Safety Education, p. 21, May 28; Finger-Tip Safety, p. 21, Jun. 4.
St. Joseph: Inspection Ordinance to Be Enforced, p. 24, Jun. 4.
Samuels & Co.: Holds Open House "Censure Party," p. 34, Jan. 22; Names Pierce Executive Vice President, p. 113, Mar. 5.
San Francisco Meat Institute: To Campaign for Greater Use of Meat Products, p. 23, Apr. 23.
San Jose: Area Packers Boost Butchers' Wages, p. 17, Feb. 26.
Sausage: Armour Kitchen Story, p. 12, Jan. 1; Dry Sausage Producers Using Air-Dried Natural Casings, p. 44, Feb. 5; To Contain Only 2 Per Cent Corn Syrup, p. 51, Feb. 5; New York Sausage Bill, p. 14, Feb. 19; Open Season on Sausage at WSMPA Convention, p. 70, Mar. 5.
Scabies: Colorado Urges Legislation to Combat Scabies Outbreak, p. 26, Feb. 26.
Schaff Sausage Co.: Using New Printed Cellophane Wrapper for Self-Service Sausage, p. 66, Feb. 5.
Scheldenhelm, Edward: Named Secretary at Cudahy Brothers Co., p. 27, Mar. 26.
Schludenberg, Wm. F.: Receives Bronze Plaque for Civic Work, p. 51, Jun. 11.
Schludenberg, Wm., Kurdie, T. J., Co.: Firm Honors Veteran Employees, p. 33, Jan. 22; Buys Champion Barrow, p. 27, Apr. 2; Wins Top Fleet Safety Honors in State, p. 31, Apr. 23; Receives Grand Trophy for Safety Record From Maryland Motor Truck Association, p. 31, May 14.
Schmidt Provision Co., The: Keeps Frank Peeler Efficient with Air Gun Cleanup, p. 20, Apr. 2.
Sealvermont Meat Co., Inc.: Engineers Way to Sausage Kitchen Success, p. 12, Jan. 15.
Seattle Packing Co.: Signs Radio and TV Contract, p. 114, Mar. 5; Packages Large Range of Products, p. 30A, Apr. 23.
Sellers, Karl, and Sons, Inc.: Appoints Lavenson to Handle Advertising, p. 21, Feb. 12; Promotes Liverwurst, p. 28, Mar. 12; Food Technologist, Gomez, Has Extensive Background, p. 32, May 28.
Seinwerth, H. W.: Named Swift Industrial Relations Manager, p. 21, Jan. 1.
Seipp, R. J.: Moves to New Office in Dallas, p. 24, Feb. 26.
Seitz Packing Co.: Develops New Slaughtering Technique, p. 20, Feb. 19; Throws New Light on Stunning Livestock, p. 13, Mar. 12.
Self-Service Markets: Costs Lower Survey Shows, p. 18, Jun. 18.
Senate Agriculture Committee: Begins Hearings on High Props, p. 14, May 28.
Seyl, P. W.: Treasurer of Wilson Retires, p. 41, Jan. 15.
Shelburne, W. E.: Elected Armour and Company Vice President, p. 51, Jun. 11.
Sheller Brothers: Fire Causes Damage at Plant, p. 31, May 28.
Shen-Valley Meat Packers Co-operative: Members Hear Co-op's Sales Rose in 1954, p. 27, Mar. 26.
Shuman, Charles B.: Heads American Farm Bureau Federation, p. 19, Jan. 1.
Simms, Dr. Bennett T.: To Head USDA Livestock Research, p. 48, Jun. 11.
Simpson, Representative Sid: Introduces Bill to Limit Downward Price Fluctuation of Livestock at Stockyards, p. 7, Mar. 19; No Action Taken on Bill, p. 7, Apr. 9.
Slaughter Methods: Way to Better Methods, p. 26, May 21.
Sloan, E. C.: Named Vice President at Oscar Mayer, p. 31, Feb. 12.
Slovakowski Sausage Co.: Operations Improvements Add Up to Greater Output, p. 24, Jan. 22; Emulsify Meats Without Pre-Grinding in New Unit, p. 18, May 14.
Small Business Administration: Issues Leaflet on Research of Management Skills, p. 68, Feb. 5; Approves Mouret Loan, p. 32, Feb. 19; NAM Urges Senate to Let SBA Die June 30, p. 22, May 21; Approves Bill to Extend Life, p. 49, May 21; Senate Banking Committee Would Extend Bill Two Years, p. 16, Jun. 4.
Smisek, John: Armour Hog Buyer Awarded AMI's Gold Service Pin, p. 29, Mar. 26.
South Carolina: May Lift Mollorine Ban, p. 29, Feb. 12.
South Dakota: May Seek Repeal of Oleo Tax, p. 16, Jan. 22; Oleo Tax Bill, p. 18, Feb. 12; Governor Backs Beef for Father's Day, p. 29, May 28.
South Dakota Beef Council: All Set to Boost Beef, p. 21, Feb. 12.
Southern Organization: Group Canvasses Meat Packers in Nine States on Proposed Organization, p. 11, Feb. 12.
Spang, J. P., Jr.: Elected to International Packers, Ltd., Board, p. 17, Jan. 29.
Sparkman, Senator John: Introduces Bills to Help Small Business, p. 14, Jan. 22; Introduces Bill to Check Million Dollar Mergers, p. 24, Jun. 4.
Spurr, Prof. William A.: Sees Decade of Remarkable Growth Ahead for Business, p. 93, Mar. 5.
Stark, George W.: Stark, Wetzel President Sees Ray of Sunshine in Hide Problem, p. 22, Jun. 25.
Stark, James K.: Named Vice President of Cudahy Brothers Co., p. 27, Mar. 26.
Stark, Wetzel & Co.: Elects Crabbe Vice President, Director, p. 27, Mar. 26; Features Speedway Champs on Trading Cards, p. 33, May 21.

State National Koshar Provision Corp.: Ends Bottlenecks With Ready-Made Improvements, p. 18, Jun. 25.
Stearns & Welch Meat Co.: Shipping Grain-Fed Beef to East, p. 25, Jan. 8.
Sterilization, Food: AMIF Finds Protein Splitters, Sulfur Smells Are Bars, p. 125, Mar. 5.
Stillbestrol: Cattle Fed Stillbestrol Early Do Well Without it at Later Date, p. 53, Apr. 2.
Stunning: Floodlights and Captive Bolt Pistol Used in New Stunning Method, p. 13, Mar. 12.
Subsidy: Government Drops Recovery Suit Against Buffalo Firm, p. 34, May 14.
Sullivan, Jerry: Wilson Salesman Receives Award from Tribune, p. 27, Jun. 25.
Sunnyland Packing Co.: Opens Two-Story Employee Building, p. 26, Jan. 8.
Superior Packing Co.: Remodels Knocking Pen to Cut Bruise Losses, p. 39, Jan. 8; p. 34, Jan. 15; p. 39, Jan. 22; p. 35, Feb. 5; p. 34, Feb. 19; p. 26, Feb. 26; p. 39, Mar. 19; p. 30, Mar. 26; p. 40, Apr. 2; p. 72, Apr. 16; p. 39, Apr. 23; p. 28, Apr. 30; p. 34, May 14; p. 46, May 21; p. 35, May 28; p. 38, Jun. 4.
Supplies, Prices: House Approves Rigid Price Supports for Basic Farm Commodities, p. 7, Mar. 12; Benson Renews Attack on Rigid Supports, p. 53, May 7; Rigid Support Bill Passed by House, p. 24, May 14; Senate Will Not Act on Bill This Session, p. 1, May 21; Senate Group Begins Hearings, p. 14, May 28.
Sur Vall Meat Co.: Globe Packing Part of Plant, p. 31, Apr. 23.
Swanson, C. A., & Sons: Adds Pot Roast to TV Dinner Line, p. 15, Jan. 8; Wins Canton Award, p. 23, Apr. 23.
Sweden: Considers Import of Beef, p. 21, Jan. 15.
Swedish Cooperative Meat Association: Impressed with Quality of Beef Livers, Tongues; Seeks More From U. S., p. 29, Jan. 1.
Swift & Company: Promotes North and Seinsworth, p. 21, Jan. 1; Names Clay General Purchasing Agent, p. 41, Jan. 15; Promotes Hallenbeck and Westering, p. 42, Jan. 15; Settles Patent Dispute with Procter & Gamble, p. 28, Jan. 22; Collins Retires; Pirsch Appointed Manager of Corporate Accounting, p. 34, Jan. 22; Reviews Condition of Progress in Food Industry, p. 7, Jan. 29; Uses Corrugated Floor Display in Supermarkets, p. 66, Feb. 5; Swift Retires; Holmes Named Board Chairman; Jarvis Named President, p. 75, Feb. 5; Fletcher and Reneker Promoted, p. 15, Feb. 5; Will Share Formula for Milk-Allergic Babies, p. 85, Feb. 5; Develops Veal Wrap to Protect Bloom, p. 16, Feb. 12; Appoints Rohrer Manager of Hallstead Plant, p. 29, Feb. 19; To Award Stock to Employees for Suggestions, p. 27, Mar. 12; Scientists Stress Importance of Research, p. 14, Mar. 26; Quiet Men Do Efficient Job, p. 69, Apr. 16; Presents Award of Merit for Safety to Plankinton Packing Co., p. 30, Apr. 23; Receives Award of Honor Plaque for Safety Record, p. 13, May 14; Plays Host to Women Broadcasters, p. 26, May 21; Turns Down Request by Two Unions for Joint Bargaining, p. 11, Jun. 11; Jackson Plant Completely Modern, p. 31, Jun. 11; Presents Award to Horace Heidt for Outstanding Salesmanship, p. 52, Jun. 11.
Swift, Harold H.: Retires as Swift & Company Board Chairman, p. 75, Feb. 5.

T

Tallow: Italy Permits Free Import, p. 20, Jan. 22; Korea to Buy, p. 23, Jan. 22; Nebraska Study Finds Tallow Satisfactory in Feed, p. 26, Feb. 26; Trade Asked About Interest in Futures Market, p. 48, Apr. 2.
Tally, G. F.: Swift Traffic Manager Retires, p. 25, Jan. 8.
Tauber, Warren: Tells Lab Findings on Frank Peelability, p. 18, Apr. 23.
Taxes: Most State Legislatures to Face Tax, Labor Issues, p. 15, Jan. 8; Corporate Tax Extension Backed by Rayburn, p. 18, Jan. 8; President to Reveal Plans, p. 16, Jan. 15; Arkansas Proposes Ton-Mile Tax on Trucks, p. 14, Jan. 29; Committee to Begin Work on Tax Bill, p. 9, Feb. 19; Senate Aims at Early Vote on Bill, p. 8, Mar. 12; Corporate Tax Unchanged, p. 7, Apr. 2; Iowa Proposes Gas Tax on Trucks, p. 53, Apr. 16.
Taylor, Jay: Advises Cattlemen to Aim Campaign at Be-Bop Set, p. 24, Apr. 2; Tells Livestock Growers Beef Industry Can Progress by Cooperating, p. 49, Apr. 2; Says Cattle Producers Work Hard for Beef, p. 66, May 7; Sees June as Month of Decision, p. 18, Jun. 18; Blames Busy Mothers for Teenage Malnutrition, p. 22, Jun. 25.
Tee-Pak, Inc.: Offers Hot Dog Davey to Seek New Sales Frontiers for Franks, p. 33, May 21; Predicts Consumption of Hot Dogs During Summer to Total 15.85 Per Capita, p. 9, May 28.
Ten-Da Brand Frozen Foods, Inc.: Adds Two Redesigned Items to Line, p. 15, Jan. 8.
Tennessee: Bill Introduced to Bring Poultry Under Same Regulations as Livestock, p. 65, Feb. 5; Livestock and Poultry Feeds Exempt from Sales Tax, p. 16, Apr. 2.
Texas: Bill Would Require Burdensome Slaughter Records, p. 33, Apr. 2; Bill to Increase Membership Livestock Sanitary Commission Passes, p. 29, Jun. 11.
Texas Beef Council: Names Leo Welder President, p. 33, Apr. 2; Plans Membership Campaign, p. 133, May 7.
Texas Department of Agriculture: Finds New Chemical Lethal to Cattle Grub, p. 85, Feb. 5.

Thiele, W. F. Co.: Uses Unmounted Foil Wrap for Hams, p. 31, Jun. 18.

Thompson, Carl A.: Named Accounting Manager at Oscar Mayer, p. 42, Jan. 13.

Thompson, Mrs. Earl: Tells Packers to Package Meats, p. 60, May 7.

Tobin, Fred: Advises Industry to Set a Price and Stick to It, p. 61, May 7.

Tobin Packing Co., Inc.: Realizes Improved Earnings, p. 11, Jan. 22; Sees Further Improvements for 1955, p. 28, Jan. 22; Turns Old Twist Into New Air-Tight Wrap, p. 11, Mar. 12; Shingle and Weigh Bacon Automatically, p. 8, Mar. 19.

Trade: House Group to Begin Hearings on Extension, p. 21, Jan. 15; Farm Groups Back Bill to Extend Reciprocal Trade, p. 12, Jan. 20; Ham Imports Rise, p. 13, Jan. 20; WSMPA Washington Representative Brands Reciprocal Trade as Unconstitutional, p. 35, Feb. 5; Open Hearings on HR-1 to Begin March 2, p. 7, Feb. 28; USDA Division to Promote Foreign Trade, p. 7, Mar. 26; Senate Finance Committee to Discuss Amendments, p. 11, Apr. 23; Reciprocal Trade Bill Approved by Senate Finance Committee, p. 7, Apr. 30; Foreign Trade Improves, p. 29, May 28; House and Senate Agree on Reciprocal Bill, p. 11, Jun. 11; Congress Passes HR-1 Bill, p. 11, Jun. 18.

Trailers: All-Aluminum Semi-Trailer Said to be More Comfortable for Animals, p. 53, Jun. 11.

Trucks: Planning Truck Fleet P.M., p. 37, Jan. 15; Tax Bill Considered in Colorado, p. 20, Jan. 22; Ton-Mile Tax Proposed in Arkansas, p. 14, Jan. 29; Planning Truck Fleet P.M., p. 20, Jan. 29; Mississippi Wants Gas Tax Paid, p. 28, Jan. 29; Ohio Axle-Mile Tax Repeal Sought, p. 44, Feb. 5.

Truck Size-Weight Laws: Trends in the States, p. 46, Jun. 11.

U

Underwood, William, Co.: Promotes Deviled Ham, p. 60, Feb. 5.

Union Stock Yards & Transit Co.: Wood Prince names O'Connor Vice Chairman, Potter Executive Vice President and Cook Vice President, p. 34, Feb. 12; Finances Film on Meat Type Hog, p. 23, Feb. 19.

United Dressing and Beef Co.: Achieves Compact Arrangement on Killing Floor, p. 38B, Jan. 15.

United Packinghouse Workers of America: Proposes 30-Hour Week, p. 11, Apr. 23; Announces Wage Increase Demands to be Made on Swift, Wilson, Armour and Cadaway, p. 53, May 7; Adopts Employment Stabilization Program at National Policy Conference, p. 11, May 21.

United States Department of Agriculture: Report on Surplus Food Distribution, p. 28, Jan. 15; Issues Self-Service Marketing Aid, p. 79, Feb. 5; New By-Products Grading Plan Would Speed Exports, p. 80, Feb. 5; Sees Increased Exports Cutting Food Fats Surplus, p. 35, Feb. 12; Reports Number of Cattle, Calves on Farms Reaches Record High, p. 9, Feb. 19; Research Projects Outlined, p. 9, Feb. 19; Disputes Hoover Group on Proposed Meat Sampling, p. 8, Mar. 12; Invites Offers for Frozen Dressed Carcass Beef, p. 7, Apr. 9; Reports Plenty of Meat for May, p. 46, Apr. 16; Lifts Disinfection Rules on VE, p. 49, Apr. 16; Buys 1,344,000 lbs. of Utility Beef for Greece, p. 26, Apr. 23; Need Research to Improve Food Marketing, Committee Tells USDA, p. 36, Apr. 23; Beef and Gravy Supplies All Distributed, p. 36, Apr. 23; Proposes Establishment of Minimum Meat and Poultry Requirements for Pot Pies, p. 7, Apr. 30; To Seek Home Food Eating Facts, p. 156, May 7; Reports Meat Production to Reach All-Time High, p. 7, May 14; Reports Big Increase in Tallow Exports to Reds, p. 18, May 21; Senate Passes Appropriation Bill, p. 24, May 21; Reports Canned Meat Usage Near High for 1954, p. 35, May 21; Reports West Europe No Lush Outlet for U.S. Meat, p. 35, May 28; Turns Thumbs Down on Humane Slaughter Bill, p. 7, Jun. 4; Reports Hogs Still Getting Raw Garbage, p. 7, Jun. 4; Revised Hog Grades Effective July 5, p. 38, Jun. 11; Dr. B. T. Simms to Head Live-

stock Research, p. 48, Jun. 11; Sees Beef Lard in Plentiful Supply During July, p. 31, Jun. 18; Reports 1955 Pig Crop Increases 9 Per-Cent Over 1954, p. 7, Jun. 25; Senate Passes Legislation on Bootlegging, p. 7, Jun. 25; More Hogs on Way, p. 28, Jun. 25; Gives Breakdown of Slaughter Establishments, p. 38, Jun. 25.

United States Wholesale Grocers' Association: Plans 1955 Meeting in Miami Beach, p. 28, Jan. 22; Fred C. Wilson Named President, p. 79, Feb. 5; Packers Exhibit, p. 18, Apr. 30.

Utah: Becomes 18th State with "Right to Work" Law, p. 100A, Mar. 5; Bill Would Require Inspection Service for All, p. 31, Mar. 26; Vetoes Tax Bill Extension, p. 13, Apr. 2; Appropriates Money for Inspection, p. 9, May 28.

V

Van Hoven Co., Inc.: Makes Progress with New Rendering Ideas, p. 46, Feb. 5.

Vaughn, John O.: Named New Vice President of NIMPA's Southwestern Division, p. 37, Mar. 5.

Veal: New 3-Way Boneless Veal, p. 12, Jan. 22; Second Skin Protects Veal Bloom, p. 16, Feb. 12.

Venezuela: Plans to Develop Meat Industry, p. 51, Feb. 5.

Versen, A. G.: Retires as Head of Armour's Chicago Plant, p. 41, Jan. 15.

Vesicular Exanthema: Situation Good; USDA Lifts Disinfection Rules, p. 49, Apr. 16.

Vienna Sausage Co.: Takes Second Place in Embellished Painted Bulletin Campaign, p. 14, Jan. 11.

Virginia: Packers Discussing State Association, p. 7, Jan. 1; Fair Trade Statute Ruled Void, p. 10, Mar. 19.

Virginia Meat Packers Association: Organized to Strengthen Packers in Dealing with Industry Problems, p. 11, Jun. 11.

Visking Corp.: To Sponsor Second Snapshot Contest, p. 68, Feb. 5.

W

Wage-Hour Laws: Trends in Western States, p. 30B, Apr. 23; Proposed Law Would Hit GAW Plan at Hornell, p. 34, May 14.

Wages: Supreme Court to Review Decision on Payment for Knife Sharpening, p. 53, May 7; Workers' Earnings Rise, p. 16, Jun. 4.

Wallock Packing Co.: Uses Rubber Bumper to Prevent Barrel Breakage, p. 19, Feb. 19; Buys Reserve Champion at Ohio Spring Barrow Show, p. 29, Apr. 2.

Washington: State Law Will Require Permits to Empty Waste into Streams, p. 18, May 21.

Washington State College: Opens Feeding Lab to Improve Steer Feeding, p. 26, Feb. 12; Holds Cattle Feeding Laboratory, p. 32, May 14.

Wicks, Sinclair: Secretary of Commerce Sees 1955 Prospects Best Ever, p. 29, Jun. 15.

Weights and Measures: Gross Weight Sale and Billing of Meats Condemned at Annual Conference, p. 7, Jun. 4.

Weimer Packing Co.: Wins First Award in Continuous Poster Campaign for Outdoor Advertising, p. 14, Jun. 11.

Wendt, Ted R.: Appointed Distributive Sales Manager at Oscar Mayer, p. 21, Jan. 1.

Westering, M. L.: Assigned to Duties with Vice President Jones at Swift, p. 42, Jan. 15.

Western Railways: Association of To Hold Public Hearing on Westbound Freight Rate Reductions, p. 11, Jan. 15; Bureau Withholds Publication of New Westbound Rates, p. 7, May 14; Group to Meet to Discuss Westbound Rate Reductions, p. 18, May 28.

Western States Meat Packers Association: Truck Posters Feature Pork Sausage and Eggs, p. 16, Jan. 1; Cooperates with Egg Industry on Sausage and Egg Poster, p. 32, Jan. 15; Membership High, p. 38D, Jan. 15; Says Major Provisions of R.R.1 Bill Against Best Interests of United States, p. 22, Feb. 12; Will Oppose Reduction of Westbound Freight Rates, p. 37, Mar. 5; Urges Approval of USDA Inspection Budget, p. 23, Mar. 19; Proposes

Bill Limiting U.S. Action to Recover Subsidies, p. 25, Mar. 19; Backs Bill to Stop Spread of City Taxes on Out-of-Town Businesses, p. 26, Apr. 9; Urges Dropping of Double Liability of Slaughterer, p. 26, Apr. 9; Asks Lower Rail Rates From Five Montana Points, p. 26, Apr. 9; Defends Western Beef in Comparison With Corn-Fed Beef, p. 30A, Apr. 23; Asks Bigger Federal Grant for Animal Fat Research, p. 30D, Apr. 23; Draws Attention to Packer Losses from Condemned Carcasses, p. 9, May 28; Wins Removal of Double Liability Bill, p. 16, May 28; Board to Meet in Los Angeles, p. 29, May 28; Selects San Francisco as Site for 1956 Convention, p. 11, Jun. 11; Board of Directors Discusses Many Phases of Industry Problems, p. 29, Jun. 11; Regional Meetings Set in Three States, p. 48, Jun. 11; Regional Meetings Set in Washington, p. 25, Jun. 18.

Western States Meat Packers Association Convention: Fred Beard to Speak at Beef Session, p. 7, Jan. 1; To Emphasize Packers' Low Profit Margins, p. 11, Jan. 1; Prepackaging on Program, p. 2, Jan. 29; Convention Program Highlights, p. 37, Feb. 5; On the Social Side, p. 41, Feb. 5; Exhibitors' Booths and Hospitality Rooms, p. 42, Feb. 5; Re-Elects E. Floyd Forbes as President and General Manager, p. 7, Feb. 26; Quality, Maturity and High Attendance Mark Proceedings, p. 38, Mar. 5; Officers Named, p. 39, Mar. 5; Morantz Says, "We Must Become Better Merchants," p. 45, Mar. 5; How to Attain Cost Control by Brammell, p. 49, Mar. 5; Maurer on Prepackaging, p. 61, Mar. 5; Manion Discusses Selling Ideas, p. 66, Mar. 5; Sausage Session, p. 70, Mar. 5; Peckham Gives Retail Prepackaging View, p. 75, Mar. 5; Mrs. Mather on the Housewives' View, p. 85, Mar. 5; Nelson Crow Discusses the Livestock Outlook, p. 91, Mar. 5; W. A. Spurr Gives Long View on Business Outlook, p. 93, Mar. 5; Grading Views Told at Beef Session, p. 97, Mar. 5; Nohl Discusses Corrective Measures on Grading, p. 99, Mar. 5; Numan Product Line of Consumer Habits, p. 102, Mar. 5; Sen. Knowland Talks on Communist Threat to World, p. 110, Mar. 5; Equipment Review, p. 120, Mar. 5.

White Packing Co.: Installs Own Water System, p. 19, Feb. 19.

Williams Meat Co.: Serves Steaks at Annual Sales Banquet, p. 114, Mar. 5; Files Steaks to Kansas City Athletics for Boston Red Sox Game, p. 36, Jun. 18.

Wilson & Co., Inc.: Reports Profit for 1954, p. 18, Jan. 15; Names Binder as Treasurer to Succeed Seyl, p. 41, Jan. 15; Vice President Hafner Dies, p. 36, Jan. 22; Safety by Design, p. 22, Jan. 29; Links Pork Sausage with Hot Roll Mix, p. 66, Feb. 5; Ideal Dog Food Campaign, p. 68, Feb. 5; Menapies Plant Host to Thomas Mitchell, p. 28, Mar. 12; Reports Good Start in First Quarter, p. 19, Mar. 19; Promotes Pork Sausage and Hot Roll Mix in Pizza Pie, p. 33, Mar. 26; Promotes Bryant, Housh and Gilliam, p. 67, Apr. 16; Wins Carton Award, p. 23, Apr. 23; Exhibit at Cedar Rapids Shows Difference Between Meat-Type Hog and Fat Hog, p. 29, Apr. 23; Introduces Scalloped Potatoes with Ham, and Scalloped Potatoes with Cheese, p. 10, May 14; Frank Packages Contain Instructional Booklet Booklets, p. 34, May 21; Jerry Sullivan Receives Outstanding Salesman Award, p. 27, Jun. 25.

Wilson, Fred C.: Heads Wholesale Grocers, p. 79, Feb. 5.

Wisconsin: State Department of Agriculture Sets Hearing on Meat Products' Standards, p. 8, Apr. 9.

Work Injuries: Defined and Measured in New Revised Standard, p. 22, Apr. 2.

Wyandol Meat Products, Inc.: Introduces Institutional Line of Frozen Steaks in 5-lb. Boxes, p. 23, Mar. 12; Breaded Meats Stimulate Sales, p. 12, Jun. 11.

Wyoming: Gets Behind Beef Campaign, p. 38A, Jan. 15; Would Ban Trading Stamps, p. 44, Feb. 5.

Y

Yearling Meat Processing Co.: Adopts Family-Size Package for Frozen Beef Steaks, p. 23, Apr. 23.

Farm to Market Hog Deads at St. Paul Decline in June

Hog deaths between farm and market in Minnesota dropped sharply in June as a result of an industry wide educational campaign sponsored by Livestock Conservation, Inc. A study at South St. Paul by D. P. Mossberg, L. C. regional manager revealed that deads on arrival in June dropped from an average of 2.8 to a new low of 1.8 per thousand hogs. This amounts to a saving of approximately nine tons of pork valued at over \$6,000.

June has traditionally had the highest ratio of deads to total receipts over the years. Early season hot weather and high humidity plus lack of proper safeguards are the accepted causes.

It is assumed that interior hog markets in Minnesota experienced the same reduction evident at St. Paul, since the loss reduction campaign was state wide, although only St. Paul records were studied. If this is true, the net saving for the state would be at least twice as large as the \$6,000 figure quoted for St. Paul.

USDA Conducting Survey on Lamb, Mutton Marketing

Basic information on distribution and consumption of lamb and mutton will be gathered by the USDA at the request of sheep producer organizations.

A questionnaire was mailed out this week to obtain volume data on shipments of lamb and mutton from packinghouses to states of destination in 1954. This will be made available to producer and processor groups to help them plan improved merchandising and promotional programs.

ALL MEAT . . . output, exports, imports, stocks

Hot Weather Cuts Meat Production

Delivery of livestock to market last week was slowed down due to hot weather, reducing slaughter and meat production. Volume of output was cut 4 per cent to 347,000,000 lbs. from 363,000,000 lbs. produced the week before and 1 per cent below the 351,000,000 lbs. in the same period last year. Slaughter of cattle decreased 3 per cent from both the previous week and last year and slaughter of hogs was down 4 per cent, but 3 per cent above a year ago. Output of lard was the same as a year ago, while slaughter of hogs was larger. Production of pork was only a trifle above a year ago. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week ended	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	
July 23, 1955	372	195.7	847	121.4	
July 16, 1955	383	201.5	882	129.3	
July 24, 1954	384	196.0	826	120.4	

VEAL			LAMB AND MUTTON		
Week ended	Number	Production	Number	Production	TOTAL MEAT PROD.
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
July 23, 1955	134	18.1	273	11.7	347
July 16, 1955	149	20.1	277	11.9	363
July 24, 1954	150	21.8	287	12.4	351

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 349,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)					
CATTLE			HOGS		
	Live	Dressed	Live	Dressed	
July 23, 1955	960	526	254	143	
July 16, 1955	950	526	260	147	
July 24, 1954	933	510	262	146	

CALVES			SHEEP AND LAMBS		
	Live	Dressed	Live	Dressed	
July 23, 1955	245	135	90	43	
July 16, 1955	245	135	91	43	
July 24, 1954	247	138	91	43	

LARD PROD.		
	Per cwt.	Mil. lbs.
July 23, 1955	14.6	31.3
July 16, 1955	14.6	33.5
July 24, 1954	14.5	31.3

Finds Dehydration Gives Steak Two-Year Shelf Life

A dehydrated steak, which is said to have a shelf life of two years when stored in air-tight containers, has been developed by Aloys L. Tappel, Food Technologist at the University of California. Through the use of a "freeze drying" process, Tappel also has succeeded in dehydrating roasts, chops and ground meat. The process consists of putting frozen meat under a high vacuum which, in removing practically all the water, leaves a product weighing from one-fourth to one-half as much as fresh meat.

The dehydrated meat is prepared readily for cooking by soaking it in water for a few minutes. The new products are of particular interest to the armed forces, which are looking for meats which can be stored and shipped without refrigeration and still retain their normal taste.

Average Corn Belt Swine Weights Dip More in June

The decline in weight of hogs, which set in as early as January, continued through June as the average weight of barrows and gilts at the eight large midwestern markets fell 5 lbs. more to 225 lbs. from 230 lbs. in May. The June, 1954 average at the same centers was 239 lbs., or 14 lbs. more than this year.

June weights varied from a low of 214 lbs. at N.S. Yards to a heavy of 235 lbs. at Chicago. Last year in June, the same two markets registered 222 and 243 lbs., respectively, for the month's low and high. Weights at Chicago invariably rank among the heaviest of the eight Corn Belt markets, on barrows and gilts.

Beef, Gravy Donations, 1954

A total of 177,800,000 lbs. of beef and gravy was donated by the U. S. Department of Agriculture during fiscal 1954, according to a department report. All of this went to meet demands of the school lunch program, various institutions and for needy persons. The larger distributions of the year before reduced available stocks for last year. The amount to be distributed in fiscal 1955 was estimated to be far smaller at about 38,000,000 lbs. of beef and gravy.

● For results of hog cut-out test, please turn to page 38.

Iowa Leads States in Slaughter Record for May

Iowa replaced California as the leading all-species slaughter state in May by handling 1,116,000 head; Illinois ranked second with 761,000 head; California was third with 625,000 head; Minnesota fourth with 593,000, and Texas fifth with 543,000.

California ranked first in cattle slaughter with 196,000 head, followed by Texas, 176,000; Illinois, 170,000, and Nebraska, 160,000.

Iowa was far ahead in hog slaughter with 812,000 head. Illinois took second with 454,000; Minnesota had 377,000; Ohio, 297,000 and Indiana, 248,000.

Leading in calf slaughter was Wisconsin with 105,000 head, followed by Texas, 92,000; New York, 81,000; Illinois, 65,000, and Pennsylvania, California and Michigan all with about 60,000 each.

California took honors for sheep and lamb slaughter with 207,000 head; Texas recorded 151,000 head; Iowa, 109,000, and Nebraska, 102,000.

Heat Cuts Index on Meats

Hot weather, slowing the movement of meat at retail counters, reduced that wholesale price index by 2.3 points to 84.5 in the week ended July 19, according to the Bureau of Labor Statistics. Average primary market prices declined 0.3 to 110.0, due mostly to the decline in prices on agricultural commodities.

Livestock prices varied. Live hogs dipped 10.6 per cent for their sharpest decline in one week in a long time. Lard was off 5.0 and cottonseed oil, 3.7; while live steers advanced 1.7 and tallow, 2.9 per cent.

MAY MEAT GRADING

Meat and meat products graded and certified by the U. S. Department of Agriculture in May, with comparisons ("000" omitted):

	May 1955	Apr. 1954	May 1954
Beef	495,007	482,619	456,826
Veal and calf	21,958	21,936	20,905
Lamb, yearling and mutton	19,660	19,205	17,298
Totals	536,625	523,760	495,119
All other meats and lard	13,668	13,668	25,080
Grand totals	550,428	537,428	520,199

PROCESSED MEATS . . . SUPPLIES

June Processing, Canning of Meats and Meat Food Products Above Last Year

The volume of meats and meat food products prepared and processed under federal inspection in the five-week period, May 29 through July 2, showed a considerable increase over the volume handled in the same period last year. Increases were fairly general throughout the list. The aggregate amount processed rose to

1,541,023,000 lbs. from 1,372,282,000 lbs. last year.

The total for sausage rose over 12,000,000 lbs. to 162,942,000 lbs. from 154,453,000 lbs. a year ago. The volume of steaks, chops and roasts processed rose to 60,182,000 lbs. from 58,088,000 lbs. last year.

The 25 per cent rise in bacon slic-

ing pushed the total amount to 93,672,000 lbs. as against 74,684,000 lbs. in the same period last year, while slaughter of hogs was not that much above a year ago. Lard rendering increased to a lesser extent, as the total amount of product held to 148,754,000 lbs. compared with 140,633,000 lbs. a year ago.

In canning, volume in the 3-lb. and larger cans totaled 35,178,000 lbs. as against 31,362,000 lbs. last year and in the under 3-lb. containers, 128,079,000 and 110,248,000 lbs., respectively.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MAY 29 THROUGH JULY 2, 1955, COMPARED WITH SAME PERIOD, MAY 30 THROUGH JULY 3, 1954

	May 29-July 2 1955	May 30-July 3 1954	26 Weeks 1955	26 Weeks 1954
Placed in cure—				
Beef	14,300,000	13,144,000	74,307,000	72,377,000
Pork	327,792,000	286,519,000	1,770,584,000	1,521,032,000
Other	490,000	113,000	1,160,000	884,000
Smoked and/or dried—				
Beef	5,178,000	5,518,000	31,508,000	29,624,000
Pork	243,060,000	213,195,000	1,245,182,000	1,039,798,000
Cooked meat—				
Beef	6,606,000	7,502,000	35,351,000	35,619,000
Pork	30,386,000	25,189,000	163,318,000	124,428,000
Other	485,000	438,000	2,718,000	1,784,000
Sausage—				
Fresh finished	17,693,000	14,791,000	113,826,000	100,482,000
To be dried or semi-dried	12,885,000	12,671,000	63,428,000	63,725,000
Frankfs, wieners	69,341,000	63,622,000	301,716,000	284,768,000
Other, smoked, or cooked	63,023,000	63,369,000	305,490,000	306,670,000
Total sausage	162,942,000	154,453,000	784,480,000	755,645,000
Loaf, head cheese, chili, jellied products	20,211,000	20,797,000	102,599,000	99,785,000
Steaks, chops, roasts	60,182,000	58,088,000	318,878,000	310,234,000
Bouillon cubes, extract	182,000	176,000	894,000	1,325,000
Sliced bacon	93,672,000	74,684,000	451,544,000	353,152,000
Sliced, other	15,355,000	11,081,000	67,125,000	48,742,000
Hamburger	14,946,000	14,085,000	77,184,000	82,211,000
Miscellaneous meat product	4,614,000	3,276,000	30,057,000	22,402,000
Lard, rendered	148,754,000	140,633,000	979,982,000	796,485,000
Lard, refined	128,088,000	116,324,000	722,741,000	620,906,000
Oil stock	11,200,000	10,765,000	56,511,000	58,112,000
Edible tallow	15,111,000	14,846,000	78,898,000	75,138,000
Rendered pork fat—				
Rendered	9,231,000	9,099,000	52,345,000	44,623,000
Refined	5,632,000	5,344,000	41,004,000	27,186,000
Compound containing animal fat	53,610,000	35,892,000	273,792,000	210,291,000
Oleomargarine containing animal fat	3,789,000	2,327,000	20,072,000	14,381,000
Canned product (for civilian use and Dept. of Defense)	167,200,000	148,794,000	1,020,404,000	1,028,282,000
Total*	1,541,023,000	1,372,282,000	8,390,136,000	7,273,872,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, MAY 29 THROUGH JULY 2, 1955

	Pounds of finished product	Slicing	Consumer
		institutional or shelf	sizes (under 3 lbs.)
Luncheon meat	14,493,000	9,485,000	5,008,000
Canned hams	10,662,000	471,000	10,191,000
Corned beef hash	193,000	4,159,000	1,840,000
Chili con carne	327,000	7,184,000	5,376,000
Viennas	51,000	5,376,000	170,000
Frankfs, wieners in brine	12,000	840,000	3,680,000
Deviled ham			14,000
Other potted or deviled meat food products	14,000	3,680,000	17,000
Tamales	17,000	2,102,000	14,000
Sliced dried beef	14,000	867,000	20,000
Chopped beef	28,000	5,129,000	179,000
Meat stew (all products)	28,000	5,129,000	66,000
Spaghetti meat products	179,000	7,498,000	807,000
Tongue (other than pickled)	66,000	134,000	1,568,000
Vinegar pickled			978,000
Bulk sausage	807,000	1,568,000	185,000
Hamburger, roasted or corned beef, meat and gravy	185,000	2,187,000	4,825,000
Soups	4,825,000	49,830,000	325,000
Sausage in oil	325,000	391,000	
Tripe		426,000	
Brains	81,000	139,000	
Loins and picnics	2,132,000	130,000	
All other meat with meat and/or meat by-products—20% or more	444,000	8,808,000	
Less than 20%	284,000	14,541,000	
Totals	35,178,000	128,079,000	

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	38½
Pork sausage, bulk	35½
Pork sausage, sheep cas.	
1-lb. pkge.	.51 @.52½
Pork sausage, sheep cas.	
5/6-lb. pkge.	.48 @.49
Frankfurters, sheep cas.	.50½ @.53
Frankfurters, skinless	.40½ @.43
Bologna (ring)	.39 @.43
Bologna, artificial cas.	.34½ @.36
Smoked liver, hog bungs	.41 @.42½
New Eng. lunch, spec.	.57 @.60
Polish sausage, smoked	.57
Tongue and blood	.42½
Pickle & Pimiento loaf	.39½
Olive loaf	.42½
Pepper loaf	.51½

SEEDS AND HERBS

(L.C.I. prices)

	Ground
	Whole for Sausage
Caraway seed	26
Coriander seed	22
Mustard seed	
fancy	23
Yellow American	18
Oregano	34
Coriander, Morocco	41
Natural, No. 1	
Morjoram, French	46
Sage, Dalmatian	
No. 1	56

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	.85 @.88
Thuringer	.45 @.48
Farmer	.68 @.70
Holsteiner	.70 @.72
B. C. Salami	.76 @.80
Genoa style salami, ch.	.90 @.93

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Redifined	1.10	1.18
Chili Powder		.47
Chili Pepper		.41
Cloves, Zanzibar		.63
Ginger, Jam., unbl.		.56
Mace, fancy, Banda	1.90	2.10
West Indies		1.90
East Indies		1.95
Mustard flour, fancy		.37
No. 1		.33
West India Nutmeg		.60
Paprika, Spanish		.51
Pepper, Cayenne		.54
Red, No. 1		.53
Pepper:		
White	71	77
Black	59	68

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 2½ inch	.60 @.75
Domestic rounds, over 1½ inch, 140 pack	.75 @.90
Export rounds, wide, over 1½ inch	1.25 @.1.50
Export rounds, medium, 1½ to 1½ inch	.85 @.1.10
Export rounds, narrow, 1½ inch, under 1.00	.60 @.1.25
No. 1 weas., 24 in. up	.13 @.16
No. 1 weas., 22 in. up	.16 @.13
No. 2 weasands	.86 @.10
Middles, sew, 1½ to 2½ inch	1.00 @.1.35
Middles, select, wide, 2½ to 2½ inch	1.50 @.1.75
Middles, extra select, 2½ to 2½ inch	1.95 @.2.35
Beef bungs, exp. No. 1	.25 @.34
Beef bungs, domestic	.16 @.24
Dried or salt, bladders, piece:	
8-16 in. wide, flat	.96 @.13
10-12 in. wide, flat	.96 @.13
12-15 in. wide, flat	1.46 @.20
Pork casings:	
Extra narrow, 20 mm.	
& dn.	4.00 @.4.35
Narrow, mediums, 20 @.32 mm.	3.70 @.4.00
20 @.35 mm.	2.30 @.2.60
Spec. med., 35 @.38 mm.	1.50 @.1.70
Export bungs, 34 in. ent	45 @.55

Lge. pr. bungs, 34 in.	32 @.36
Med. prime bungs, 34 in. cut	22 @.26
Small prime bungs	14 @.23
Hog middles, 1 per set, cap. off	.55 @.70
Sheep Casings (per hank):	
26/28 mm.	5.00 @.5.75
24/26 mm.	5.40 @.5.55
22/24 mm.	4.75 @.4.95
20/22 mm.	3.60 @.3.75
18/20 mm.	2.50 @.2.65
16/18 mm.	1.75 @.2.00

CURING MATERIALS

	Cwt.
Nitrite of soda, in 100-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.63
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whsec., Chgo.	26.00
Sugar—	
Refined standard cane	
Raw, 96 bag, f.o.b. N.Y.	6.05
gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
Celose, Reg. No. 53	7.35
Ex-Whsec., Chicago	7.45

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

July 26, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF (l.c.l. prices)	
Native steers:	
Choice, 600/800	37 1/4
Choice, 600/800	37 1/4
Choice, 700/800	36 1/4
Good, 500/700	34 1/4
Commercial cows	23 @ 23 1/4
Bulls	20 1/2
Canner & cutter cows	23

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	52
Foreqtrs., 5/800	25
Rounds, all wts.	43 @ 44
Trd. loins, 50/70 (cl.)	58 @ 59
Sq. chucks, 70/90	26 1/4
Arm chucks, 80/110	25
Briskets (cl.)	28
Ribs, 25/35 (cl.)	53
Navel, No. 1	10
Flanks, rough No. 1	12 1/4
Good:	
Rounds	41 @ 42
Sq. cut chucks	25 @ 27
Briskets	26 @ 27
Ribs	42 @ 43
Loins	68 @ 69

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	64 @ 66
Cows, 3/4 (frozen)	80 @ 85
Cows, 3/5 (frozen)	90 @ 95
Cows, 5/1p (frozen)	1.00 @ 1.05
Bulls, 5/1p (frozen)	1.00 @ 1.05

BEEF HAM SETS

Kaukles, 7 1/2 up	42
Insides, 12 up	42
Outsides, 8 up	37

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	14 @ 15
Good, 70/down	13 @ 14

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 26	San Francisco July 26	No. Portland July 26
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$38.00 @ 39.00	\$40.00 @ 42.00	\$39.00 @ 42.00
600-700 lbs.	37.00 @ 38.00	38.00 @ 40.00	38.00 @ 41.00
Good:			
500-600 lbs.	34.00 @ 38.00	36.00 @ 38.00	36.00 @ 39.00
600-700 lbs.	33.00 @ 36.00	35.00 @ 37.00	35.00 @ 38.00
Commercial:			
350-500 lbs.	32.00 @ 35.00	33.00 @ 35.00	33.00 @ 36.00
COW:			
Commercial, all wts.	24.00 @ 26.00	27.00 @ 31.00	25.00 @ 31.00
Utility, all wts.	23.00 @ 25.00	24.00 @ 27.00	24.00 @ 28.00
Canner-cutter	19.00 @ 21.00	20.00 @ 23.00	22.00 @ 25.00
FRESH CALF:			
Choice:	(Skin-off)	(Skin-off)	(Skin-off)
200 lbs. down	36.00 @ 39.00	34.00 @ 36.00	35.00 @ 37.00
Good:			
200 lbs. down	34.00 @ 37.00	32.00 @ 34.00	33.00 @ 35.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	41.00 @ 43.00	40.00 @ 42.00	38.00 @ 41.00
50-60 lbs.	40.00 @ 42.00	38.00 @ 40.00	38.00 @ 41.00
Choice:			
40-50 lbs.	41.00 @ 43.00	40.00 @ 42.00	38.00 @ 41.00
50-60 lbs.	40.00 @ 42.00	38.00 @ 40.00	38.00 @ 41.00
Good, all wts.	38.00 @ 41.00	35.00 @ 38.00	36.00 @ 40.00
MUTTON (EWE):			
Choice, 70 lbs. down	15.00 @ 18.00	None quoted	13.00 @ 15.00
Good, 70 lbs. down	15.00 @ 18.00	None quoted	13.00 @ 15.00

BEEF PRODUCTS

Tongues, No. 1, 100's	25 1/4 @ 27
Hearts, reg., 100's	11 1/2 @ 12
Livers, sel., 30/50's	28
Livers, reg., 30/50's	15
Lips, scalded, 100's	8
Lips, unscalded, 100's	7
Tripe, scalded, 100's	6 1/4
Tripe, cooked, 100's	6 1/4
Lungs, 100's	6 1/4
Melts, 100's	6 1/4
Udders, 100's	4 1/2

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	35
Veal breads, under 12 oz.	68
12 oz. up	1.12
Calf tongue, 1 lb./down	19
Ox tails, under 1/2 lb.	11 1/4
Ox tails, over 1/2 lb.	13

BEEF SAUS. MATERIALS

FRESH	
C. C. cow meat, bbls.	34
Bull meat, bon's, bbls.	36 @ 37
Beef trim., 75/80, bbls.	23 1/4
Beef trim., 85/90, bbls.	28 1/4
Bon's chucks, bbls.	33 1/4 @ 34
Beef cheek meat,	
trmd., bbls.	24
Beef head meat, bbls.	18 1/4
Shank meat, bbls.	35
Veal trim., bon's, bbls.	30 @ 31

VEAL-SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$39.00 @ 40.00
Prime, 110/150	38.00 @ 39.00
Choice, 50/80	32.00 @ 33.00
Choice, 80/110	34.00 @ 36.00
Choice, 110/150	34.00 @ 36.00
Good, 50/80	32.00 @ 33.00
Good, 80/110	32.00 @ 34.00
Good, 110/150	32.00 @ 34.00
Commercial, all wts.	28.00 @ 32.00

CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	44 @ 45
Prime, 50/60	None qtd.
Choice, 40/50	44 @ 45
Choice, 50/60	None qtd.
Good, all wts.	37 @ 41

NEW YORK

July 26, 1955

WHOLESALE FRESH MEATS

BEEF CUTS (l.c.l. prices)	
Steer:	
Prime carc., 7/800	\$38.00 @ 39.00
Choice carc., 6/700	36.00 @ 40.00
Choice carc., 7/800	38.00 @ 39.00
Hinds, pr., 6/700	51.00 @ 53.00
Hinds, ch., 6/700	51.00 @ 52.00
Hinds, ch., 7/800	49.00 @ 51.00

BEEF CUTS

(l.c.l. prices)	
Prime Steer:	
Hindqtrs., 600/800	53.00 @ 58.00
Hindqtrs., 800/900	51.00 @ 52.00
Rounds, flank off	45.00 @ 46.00
Rounds, diamond bone,	
flank off	45.00 @ 47.00
Short loins, untrim.	74.00 @ 82.00
Short loins, trim.	104.00 @ 120.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	52.00 @ 58.00
Arm Chucks	28.00 @ 30.00
Briskets	26.00 @ 28.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	31.00 @ 33.00
Arm Chucks (Kosher)	30.00 @ 32.00
Briskets (Kosher)	28.00 @ 29.00

Choice Steer:	
Hindqtrs., 600/800	51.00 @ 55.00
Hindqtrs., 800/900	48.00 @ 50.00
Rounds, flank off	43.50 @ 44.00
Rounds, diamond bone,	
flank off	44.00 @ 45.00
Short loins, untrim.	74.00 @ 80.00
Short loins, trim.	95.00 @ 110.00
Flanks	13.00 @ 14.00
Ribs (7 bone cut)	45.00 @ 52.00
Arm Chucks	27.00 @ 29.00
Briskets	26.00 @ 27.00
Plates	11.00 @ 12.00
Foreqtrs. (Kosher)	29.00 @ 31.00
Arm Chucks (Kosher)	28.00 @ 29.00
Briskets (Kosher)	27.50 @ 28.00

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended July 23, 1955 with Comparisons)	
STEERS AND HEIFERS Carcasses	
Week ended July 23	11,224
Week previous	12,076
COWS	
Week ended July 23	1,660
Week previous	1,570
BULLS	
Week ended July 23	499
Week previous	594
VEAL	
Week ended July 23	8,516
Week previous	7,681
LAMB	
Week ended July 23	17,749
Week previous	25,300
MUTTON	
Week ended July 23	400
Week previous	183
HOG AND PIG	
Week ended July 23	4,810
Week previous	5,327
PORK CUTS	
Week ended July 23	828,100
Week previous	921,360
BEEF CUTS	
Week ended July 23	240,298
Week previous	221,908
VEAL AND CALF CUTS	
Week ended July 23	3,000
Week previous	3,000
LAMB AND MUTTON	
Week ended July 23	15,212
Week previous	5,332
BEEF CURED	
Week ended July 23	17,993
Week previous	27,862
PORK CURED AND SMOKED	
Week ended July 23	203,634
Week previous	232,579
LARD AND PORK FAT	
Week ended July 23	6,442
Week previous	8,862
LOCAL SLAUGHTER	
CATTLE	
Week ended July 23	11,821
Week previous	12,596
CALVES	
Week ended July 23	14,209
Week previous	14,005

FANCY MEATS

(l.c.l. prices)	
Veal breads, under 6 oz.	51
6/12 oz.	45 @ 47
12 oz.	82 @ 84
Beef livers, selected	31 @ 32
Beef kidneys	12
Oxtails, over 1/2 lb.	10 1/2 @ 12 1/2

LAMBS

(l.c.l. carcass prices)	
City	
Prime, 30/40	\$46.00 @ 47.00
Prime, 40/45	48.00 @ 50.00
Prime, 45/55	48.00 @ 49.00
Choice, 30/40	44.00 @ 45.00
Choice, 40/45	46.00 @ 47.00
Choice, 45/55	47.00 @ 48.00
Good, 30/40	38.00 @ 40.00
Good, 40/45	40.00 @ 43.00
Good, 45/55	42.00 @ 43.00
Good, 55/65	40.00 @ 42.00
Western	
Prime, 45/dn.	\$43.00 @ 44.00
Prime, 45/55	44.00 @ 45.00
Prime, 55/65	None qtd.
Choice, 45/dn.	42.00 @ 44.00
Choice, 45/55	43.00 @ 45.00
Good, all wts.	37.00 @ 42.00

VEAL-SKIN OFF

(l.c.l. carcass prices)	
Western	
Prime, 80/130	\$37.00 @ 40.00
Choice, 50/80	34.00 @ 35.00
Choice, 80/130	34.00 @ 38.00
Good, 50/80	29.00 @ 31.00
Good, 80/130	30.00 @ 35.00
Com'l, 80/130	28.00 @ 30.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.25
Inedible suet (cwt.)	2.50
Edible suet (cwt.)	2.50

HOGS:

Week ended July 23	42,610
Week previous	39,261

SHEEP:

Week ended July 23	47,795
Week previous	49,044

COUNTRY DRESSED MEATS

VEAL:	
Week ended July 23	3,500
Week previous	3,271
HOGS:	
Week ended July 23	91
Week previous	92
LAMB AND MUTTON:	
Week ended July 23	139
Week previous	90

PHILA. FRESH MEATS

Tuesday, July 26, 1955	
WESTERN DRESSED	
STEER CARCASS: (cwt.)	
Choice, 500/700	\$38.50 @ 40.50
Choice, 700/800	36.50 @ 39.50
Good, 500/800	36.00 @ 39.50
COW:	
Com'l all wts.	27.00 @ 29.00
Utility, all wts.	24.50 @ 27.00
VEAL (SKIN OFF):	
Choice, 80/100	33.00 @ 35.00
Choice, 110/150	34.00 @ 36.00
Good, 50/80	30.00 @ 32.00
Good, 80/110	31.00 @ 33.00
Good, 110/150	31.00 @ 33.00
LAMB:	
Prime, 30/45	44.00 @ 46.00
Prime, 45/55	44.00 @ 46.00
Choice, 30/45	44.00 @ 46.00
Choice, 45/55	44.00 @ 46.00
Good, all wts.	39.00 @ 43.00
MUTTON (EWE):	
Choice, 70/down	17.00 @ 20.00
Good, 70/down	15.00 @ 18.00
LOCALLY DRESSED	
STEER BEEF (lb.): Choice	
Hinds, 500/800	50 @ 53
Hinds, 800/900	49 @ 50
Rounds, no flank	44 @ 45
Hip rd., + flank	44 @ 47
Full loin, untrim.	52 @ 56
Short loin, untrim.	68 @ 75
Ribs (7 bone)	46 @ 50
Arm chucks	26 @ 30
Briskets	25 @ 28
Short plates	10 @ 12

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service

(Carlott Basis, Chicago Price Zone, July 27, 1955)

CASH PRICES

SKINNED HAMS

Fresh or F.F.A.	Frozen
41 1/2 10/12 41 1/2	
42 12/14 42	
42 1/2 14/16 42 1/2	
44 1/2 16/18 44 1/2	
41 1/2 18/20 41 1/2	
30 20/22 30	
34 1/2 22/24 34 1/2	
33 24/28 33	
33 25/30 33	
31 25/up, 2's in. 31n	

Note—Regular Hams 2 1/2¢ under skinned.

PICNICS

Fresh or F.F.A.	Frozen
27 1/4 4/6 27 1/4	
25 1/2 6/8 25	
22 1/2 8/10 22 1/2	
20 1/2 10/12 20 1/2	
20n 12/14 20n	
20 8/up, 2's in. 20n	

FAT BACKS

Fresh or Frozen	Cured
9n 6/8 9 1/2n	
10n 8/10 10n	
10n 10/12 10n	
10n 12/14 10n	
10n 14/16 10n	
11 1/2n 16/18 11 1/2n	
11 1/2n 18/20 11 1/2n	
12n 20/25 12	

BELLIES

Fresh or F.F.A.	Frozen
25n 6/8 25n	
25 8/10 25	
25 1/2 10/12 25 1/2	
25 1/2 12/14 25 1/2	
25 1/2 14/16 25	
25 16/18 25	
24 18/20 23 1/2	

GR. AMN. BELLIES D.S. BELLIES

10 1/2n	18/20	20n
19 1/2	20/25	20
17 1/2	25/30	19
15 1/2 @ 16 1/2	30/35	16 1/2
15 1/2 @ 15 1/2	35/40	14 1/2
13 1/2	40/50	14 1/2

FRESH PORK CUTS

Job Lot	Car Lot
41¢/42	Loins, und. 12 39n
39¢/40	Loins, 12/16 38n
33¢/33 1/2	Loins, 16/20 31 1/2
30 1/2¢/31	Loins, 20/up 30 1/2
29¢/30	Bost. Butts, 4/8, 20/30 28
28	Bost. Butts, 8/12 28n
27 1/2¢/28	Bost. Butts, 8/up 27 1/2¢/27 1/2
43¢/44	Ribs, 3/dn. 42n
26¢/30	Ribs, 3/5 27¢/27 1/2
20	Ribs, 5/up 21

OTHER CELLAR CUTS

Fresh or Frozen	Cured
14	Square Jowls 14n
11 1/2	Jowl Butts, loose 12n
12 1/2n	Jowl Butts, boxed Unq.

LARD FUTURES PRICES

FRIDAY, JULY 22, 1955

Open	High	Low	Close
Sep. 11.07 1/2	11.12 1/2	10.70	10.70b
Oct. 10.90	10.90	10.60	10.62 1/2
Nov. 10.15	10.30	10.10	10.15a
Dec. 10.55	10.62 1/2	10.40	10.47 1/2a
Jan. 10.55	10.60	10.50	10.52 1/2a
Mar. 10.67 1/2	10.67 1/2	10.62 1/2	10.62 1/2a

Sales: 6,680,000 lbs.

Open	High	Low	Close
Sep. 10.65	10.85	10.50	10.85a
Oct. 10.57 1/2	10.67 1/2	10.50	10.67 1/2b
Nov. 10.10	10.17 1/2	10.05	10.17 1/2b
Dec. 10.45	10.57 1/2	10.42 1/2	10.57 1/2b
Jan. 10.55	10.60	10.55	10.60a
Mar.	10.65	10.65b	10.65b

Sales: 6,440,000 lbs.

Open	High	Low	Close
Sep. 10.62 1/2	10.62 1/2	10.40	10.40b
Oct. 10.22 1/2	10.27 1/2	10.00	10.17 1/2
Nov. 10.55	10.57 1/2	10.40	10.40
Jan. 10.57 1/2	10.57 1/2	10.50	10.50
Mar.	10.57 1/2	10.57 1/2a	10.57 1/2a

Sales: 5,000,000 lbs.

Open	High	Low	Close
Sep. 10.52 1/2	10.75	10.52 1/2	10.72 1/2
Oct. 10.30	10.55	10.30	10.55b
Nov. 9.90	10.10	9.90	10.10a
Dec. 10.35	10.50	10.35	10.47 1/2
Jan.	10.55	10.55b	10.55b
Mar. 10.70	10.70	10.70	10.70a

Sales: 4,680,000 lbs.

Open	High	Low	Close
Sep. 10.75	10.90	10.75	10.85b
Oct. 10.67 1/2	10.80	10.65	10.72 1/2
Nov. 10.20	10.22 1/2	10.10	10.17 1/2
Dec. 10.35	10.60	10.30	10.32 1/2b
Jan.	10.60	10.60a	10.60a
Mar. 10.75	10.75	10.75	10.75

Sales: 2,500,000 lbs.

Open	High	Low	Close
Sep. 10.75	10.90	10.75	10.85b
Oct. 10.67 1/2	10.80	10.65	10.72 1/2
Nov. 10.20	10.22 1/2	10.10	10.17 1/2
Dec. 10.35	10.60	10.30	10.32 1/2b
Jan.	10.60	10.60a	10.60a
Mar. 10.75	10.75	10.75	10.75

CHGO. FRESH PORK AND PORK PRODUCTS

July 26, 1955	(I.C.I. prices)
Hams, skinned, 10/12 43	
Hams, skinned, 12/14 41	
Hams, skinned, 14/16 45	
Picnics, 4/8 lbs., loose 20	
Picnics, 6/8 lbs. (Job Lot) 28	
Pork loins, bon's, 100's. 64 65	
Shoulders, 16/dn., loose 28 1/2	
Pork livers 10 1/2 @ 11	
Tenderloins, fresh, 10's. 73 75	
Neck bones, bbls. 8 @ 9	
Brains, 10's 10	
Ears, 30's 6 1/2 @ 7	
Feet, s.c. 30's 5 @ 6	

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in Job lots only)
Pork trim., reg. 40% 14 @ 14 1/2
bbls. 16
Pork trim., guar. 50% 16
lean, bbls. 25 1/2 @ 26
Pork trim., 95% lean, 38 1/2
bbls. 21
Pork head meat 28 @ 28 1/2
Pork cheek meat, trim., 28 @ 28 1/2
bbls. 28 @ 28 1/2

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago \$13.50
Refined lard, 50-lb. cartons f.o.b. Chicago 13.50
Kettle rend., tierces, f.o.b. Chicago 14.50
Leaf, kettle rend., tierces, f.o.b. Chicago 14.50
Lard, flakes 17.00
Neutral tierces, f.o.b. Chicago 17.00
Standard shortening N. & S. (del.) 20.50
Hydro. shorting. N. & S. 21.75

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Ref. in 50-lb.
Rend. Cash	Rend. tins	(Open)
(Tierces)	(Open)	(Bd. Trade)
July 22 10.70n	10.2 1/2n	12.75n
July 23 10.70n	10.2 1/2n	12.75n
July 24 10.85n	10.00n	12.50n
July 25 10.62 1/2n	9.75n	12.25n
July 26 10.72 1/2n	9.75n	12.25n
July 27 10.85n	9.87 1/2n	12.37n

HOG VALUES FALL OFF AGAIN THIS WEEK

(Chicago costs and credits, Tuesday of this week)

Hog values fell off this week after last week's sharp rise, as pork prices resumed the decline which set in about midway last week. All three classes returned minus values. Live costs were up a trifle.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
per cwt. alive	per cwt. fln. yield	per cwt. fln. yield	per cwt. fln. yield
Lean cuts \$11.58	\$16.78	\$11.32	\$16.01
Fat cuts, lard 4.73	6.84	4.84	6.80
Ribs, trimm., etc. 1.79	2.59	1.50	2.14
Cost of hogs \$17.30		\$17.48	
Condemnation loss02		.02	
Handling, overhead 1.43		1.27	
TOTAL COST \$18.75	\$27.17	\$18.77	\$26.61
TOTAL VALUE 18.10	26.21	17.66	25.04
Cutting margin \$.65	—\$.96	—\$1.11	—\$1.52
Margin last week27	+ .37	— .12	— .19

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles July 26	San Francisco July 26	No. Portland July 26
FRESH PORK (Carcass): (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	\$32.00@34.00	None quoted
130-160 lbs.	\$30.00@32.00	30.00@32.00	\$30.00@31.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	42.00@47.00	50.00@52.00	50.00@54.00
10-12 lbs.	42.00@47.00	48.00@50.00	50.00@54.00
12-16 lbs.	42.00@47.00	46.00@50.00	49.00@52.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs.	32.00@38.00	36.00@40.00	35.00@39.00
HAMS, Skinned:			
12-16 lbs.	46.00@54.00	55.00@58.00	52.00@57.00
16-18 lbs.	46.00@53.00	53.00@55.00	50.00@56.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	40.00@49.00	50.00@54.00	48.00@54.00
8-10 lbs.	38.00@47.00	48.00@50.00	44.00@49.00
10-12 lbs.	34.00@42.00	44.00@48.00	35.00@39.00
LARD, Refined:			
1-lb. cartons 16.00@17.00		19.00@20.00	15.50@18.00
50-lb. cartons & cans. 14.50@16.50		18.00@19.00	None quoted
Tierces 13.75@16.00		16.00@19.00	14.00@17.00

N.Y. FRESH PORK CUTS

July 26, 1955 (l.c.i. prices)		Western
Pork loins, 8/12.....	\$42.00@44	
Pork loins, 12/16.....	40.00@42	
Hams, sknd., 10/14.....	45.00@47	
Boston butts, 4/8.....	35.00@37	
Spareribs, 3/down.....	46.00@49	
Pork trim., regular.....	28	
Pork trim., spec. 80%.....	44	
		City
Hams, sknd., 10/14.....	\$46.00@49	
Pork loins, 8/12.....	44.00@47	
Pork loins, 12/14.....	43.00@46	
Picnics, 4/8.....	32.00@37	
Boston butts, 4/8.....	34.00@38	
Spareribs, 3/down.....	46.00@50	

N.Y. DRESSED HOGS

(l.c.l. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$28.50@31
75 to 100 lbs.	28.50@31
100 to 125 lbs.	28.50@31
125 to 150 lbs.	28.50@31

CHGO. WHOLESALE SMOKED MEATS

July 26, 1955
Hams, skinned, 14/16 lbs., wrapped 51
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped 52
Hams, skinned, 16/18 lbs., wrapped 53
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped 54
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped 40
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped 38 1/2
Bacon, No. 1 sliced, 1-lb., open-faced layers 52

PHILA. FRESH PORK

July 26, 1955	
WESTERN DRESSED	
PORK CUTS—U.S. 1-3, L.B.:	
Regular loins, 8/12	43½¢
Regular loins, 12/16	41¢
Regular loins, 16/20	34½¢
Butts, Boston, 4/8	33¢
Spareribs, 3/down	47¢
LOCALLY DRESSED	
U.S. 1-3, Lb.	
Pork loins, 8/10	48½¢
Pork loins, 10/12	48¢
Pork loins, 12/16	46¢
Spareribs, 3/dn.	47¢
Sk. hams, 10/12	48½¢
Sk. hams, 12/14	48½¢
Bost. butts, 4/8	33½¢

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended July 23, 1955, was 11.8. This ratio compared with the 12.5 ratio for the preceding week and 13.4 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.462, \$1.469 and \$1.620 per bu. in the three periods, respectively.

BY-F...
Ungrum (bulk)...
DIGEST...
Wet rend...
Low tes...
Med. te...
High te...
Liquid...
50% meat...
30% meat...
35% meat...
80% diges...
60% diges...
90% blood...
70% stea...
00% stea...
High gra...
per unit...
Roof mem...
D...
Low test...
Med. tes...
High tes...
GE...
Calf trim...
Hide tra...
Cattle jaw...
Winter p...
Summer p...
Winter p...
Summer p...
B—nomi...
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420...
Chi...
Pho...

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, July 27, 1955

Unground, per unit of ammonia Unit
(bulk) *5.75@6.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test *6.75n
Med. test *6.50n
High test *6.00@6.25n
Liquid stick, tank cars *2.50

PACKINGHOUSE FEEDS

	Carlots per ton
50% meat, bone scraps, bagged \$	80.00@ 87.50
50% meat, bone scraps, bulk...	77.50@ 85.00
55% meat scraps, bagged	92.00
60% digester tankage, bagged	80.00@ 87.50
60% digester tankage, bulk	77.50@ 85.00
80% blood meal, bagged	110.00@135.00
70% steamed bone meal, bagged	
(spec. prep.)	85.00
60% steamed bone meal, bagged.	67.50n

FERTILIZER MATERIALS

High grade tankage, ground,
per unit ammonia 4.75@5.00n
Roof meal, per unit ammonia 5.50

DRY RENDERED TANKAGE

Low test, per unit prot. *1.45n
Med. test, per unit prot. *1.40
High test, per unit prot. *1.35n

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	1.35@ 1.50
Hide trimmings (green salted)	6.00@ 7.00n
Cattle jaws, scraps, and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings	5.25n

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00
Summer coil dried, per ton *60.00@ 65.00
Cattle switches, per piece 3¢@5
Winter processed, gray, lb. 19¢20
Summer processed, gray, lb. 12¢12½

n—nominal. n—asked. *Quoted delivered.

TALLOW and GREASES

Wednesday, July 27, 1955

The inedible fats market was unchanged in the Midwest area late last week, as additional tanks of bleachable fancy tallow sold at 7¼c, c.a.f. Chicago. Special tallow was bid ¼c down at 6½c, Chicago. Bleachable fancy tallow was bid at 7½c, c.a.f. East, but held fractionally higher. Yellow grease sold at 6½¢@7c, c.a.f. New York, equal to 6½¢@6½c, Chicago basis. Current reports had the all hog choice white grease held at 8¼c, delivered East.

A fair movement was recorded in the edible tallow market. Several tanks sold at 8½c, later a tank sold at 8¾c, and still later several more tanks brought 8½c, c.a.f. Chicago. Additional tanks of edible tallow traded at 9½c, c.a.f. eastern point.

Buying interest was apparent locally on Monday, basis 7¼c, Chicago bleachable fancy tallow, with offerings light, as producers were reportedly in a well sold up position. The all hog choice white grease sold at 8½c, delivered New York. Bleachable fancy

tallow sold at 7¾¢@7½c, c.a.f. East. Good packer production was bid at 8c, same destination. Edible tallow sold at 8½c and 8¾c, Chicago basis and f.o.b. Chicago. Later, additional tanks sold at 8½c, Chicago basis, and the asking price for more was 8½c.

On Tuesday, the edible tallow market continued moderately active, and mixed feeling prevailing. Several tanks sold at 8¼c, f.o.b. River, equal to 8¼¢@9c, Chicago basis. Two additional tanks of edible tallow sold later at 8¼c, Chicago basis. Several tanks of all hog choice white grease sold at 8½c, c.a.f. East; additional tanks were held at 8¼c. Bleachable fancy tallow traded at 8c, delivered New York. Yellow grease sold at 7¼c, c.a.f. East. Offerings were light in the Midwest; bleachable fancy tallow was bid at 7½c, f.o.b. Chicago, and 7½c, c.a.f. Chicago.

At midweek, bleachable fancy tallow traded at 7½c, c.a.f. Chicago. Edible tallow still was offered at 8¼c, Chicago basis, but without reported trade. All hog choice white grease was bid at 8½c, c.a.f. East, and held at 8½c or better. Good packer production bleachable fancy tallow was bid

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at 8c, delivered New York. General market was on the quiet side, with offerings light.

TALLOW: Wednesday's quotations: edible tallow, 8 $\frac{3}{4}$ c; original fancy tallow, 7 $\frac{3}{4}$ c; bleachable fancy tallow, 7 $\frac{1}{2}$ c; prime tallow, 7 $\frac{1}{4}$ c; special tallow, 7c; No. 1 tallow, 6 $\frac{3}{4}$ c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: the not all hog choice white grease, 7 $\frac{1}{2}$ c; B-white grease, 7c; yellow grease, 6 $\frac{3}{4}$ c; house grease, 6 $\frac{1}{2}$ c; brown grease, 6c; the all hog choice white grease was quoted at 8 $\frac{1}{2}$ c, c.a.f. East, on an offering basis.

EASTERN BY-PRODUCTS

New York, July 27, 1955
Dried blood was quoted Wednesday at \$5.50 to 6 per unit of ammonia. Low test wet rendered tankage was listed at \$5.25 per unit of ammonia and dry rendered tankage was priced at \$1.25 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JULY 22, 1955					
	Open	High	Low	Close	Prev. close
Sept.	14.28b	14.21b	14.31b
Oct.	13.98b	13.87b	14.02b
Dec.	13.92	13.83	13.94b
Jan.	13.90b	13.82b	13.98
Mar.	13.85b	13.78b	13.93b
May	13.85b	13.77b	13.90b
July	13.80b	13.70b	13.83b

Sales: 187 lots.

MONDAY, JULY 25, 1955					
Sept.	14.15b	14.20	14.18	14.20	14.21b
Oct.	13.90b	13.83	13.83	13.87b	13.87b
Dec.	13.82b	13.82	13.73	13.77b	13.83
Jan.	13.90b	13.85	13.85	13.76b	13.82b
Mar.	13.80b	13.76	13.74	13.75b	13.78b
May	13.78b	13.75	13.75	13.74b	13.77b
July	13.75b	13.65b	13.70b

Sales: 28 lots.

TUESDAY, JULY 26, 1955					
Sept.	14.18b	14.20	14.20	14.28b	14.20
Oct.	13.90	14.00	13.86	13.99b	13.87b
Dec.	13.75b	13.96	13.77	13.87b	13.77b
Jan.	13.78b	13.90	13.85	13.90	13.78b
Mar.	13.74b	13.88	13.84	13.85	13.75b
May	13.70b	13.81	13.81	13.82b	13.74b
July	13.65b	13.74b	13.65b

Sales: 51 lots.

WEDNESDAY, JULY 27, 1955					
Sept.	14.23b	14.50	14.38	14.38b	14.28b
Oct.	13.93b	14.07b	13.99b
Dec.	13.85	14.00	13.85	13.96b	13.87b
Jan.	13.87b	13.99	13.99	13.99	13.90
Mar.	13.82b	13.95	13.88	13.88	13.85
May	13.80b	13.82	13.82	13.82	13.82b
July	13.70b	13.75b	13.74b

Sales: 26 lots.

VEGETABLE OILS

Wednesday, July 27, 1955

Crude cottonseed oil, carlots, f.o.b.
Valley	12 $\frac{3}{4}$ @12 $\frac{3}{4}$ n
Southeast	12 $\frac{3}{4}$ n
Texas	12 $\frac{3}{4}$ n
Corn oil in tanks, f.o.b. mills	13pd
Peanut oil, f.o.b. mills	17 $\frac{1}{2}$ a
Soybean oil, f.o.b. mills	11 $\frac{1}{2}$ pd
Cocunut oil, f.o.b. Pacific Coast	11 $\frac{1}{2}$ n
Cottonseed foots:
Midwest and West Coast	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$
East	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$

OLEOMARGARINE

Wednesday, July 27, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)...	9 @ 9 $\frac{1}{2}$
Extra oleo oil (drums)	13 $\frac{1}{2}$ @14 $\frac{1}{2}$

pd—paid. n—nominal. b—bid. a—asked.

HIDES AND SKINS

Some selections of hides sold off $\frac{1}{2}$ c during week in big packer hide market—Small packer hide market steady—Country hides dull—Northern calfskins sold at higher levels—River kip and overweights traded steady—Sheepskins mostly unchanged from previous week.

CHICAGO

PACKER HIDES: Although there was buying interest for most selections of hides at levels $\frac{1}{2}$ c below last week's trading prices, no activity developed Monday.

On Tuesday, however, an active trade was accomplished on some selections, with all but Colorado steers trading $\frac{1}{2}$ c lower. Butt-branded steers sold at 19 $\frac{1}{2}$ c, while Colorados sold steady at 10c. Heavy native steers sold at 12 $\frac{1}{2}$ c and heavy native cows sold at 12c and 12 $\frac{1}{2}$ c. Northern branded cows sold at 11c.

In early midweek activity, branded steers sold steady at 10 $\frac{1}{2}$ c and 10c on Colorados. Chicago, St. Paul and Sioux City heavy native steers sold at 13c. Light native cows were bid at 12 $\frac{1}{2}$ c, but no sales were made early Wednesday.

SMALL PACKER AND COUNTRY HIDES: There was some trading of small packer hides during the week, with prices generally holding steady with those of the previous week. The 50-lb. average sold at 11 $\frac{1}{2}$ c and 12c at midwestern and far midwestern points. The 60-lb. average were offered in the East at 12c, but the market for this average was mostly nominal in the Midwest at 9 $\frac{1}{2}$ @10c. Small packer hides out of the Southwest were reportedly well sold up, and no activity was reported in that area. The country hide market was dull, with 48@50-lb. straight locker butchers quoted at 7 $\frac{1}{2}$ @8c, nominal basis.

CALFSKINS AND KIPSKINS: A good volume of kipskins traded Tuesday, with 31c paid on River kip and 30c on River overweights. At midweek, St. Paul light calfskins sold at 52 $\frac{1}{2}$ c while heavies sold at 47 $\frac{1}{2}$ c.

SHEEPSKINS: In activity last week, two cars of shearlings, including No. 1, No. 2 and No. 3's, sold at 2.25 on the No. 1's, 1.50 on No. 2's for one lot and 1.60 on another, and .50 on the No. 3's. This week, a car of better quality shearlings sold at 2.30 on the No. 1's, 1.60 on the No. 2's, and .60 on the No. 3's. A straight car of No. 1 shearlings reported sold at 2.35. Dry pelts continued nominal at 23@25c. Pickled skins sold at 9.50

and 10.00 for lambs, with additional buying interest at 9.50 finding offerings priced at 10.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended	Cor. Week	
	June 22, 1955	1954	
Hvy. Nat. steers	12 $\frac{1}{2}$ @13	12 @12 $\frac{1}{2}$ n	
Lt. Nat. steers	13 @13 $\frac{1}{2}$	14 $\frac{1}{2}$ @15n	
Hvy. Tex. steers	10 $\frac{1}{2}$	10n	
Ex. lgt. Tex.	14 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	
Butt brnd. steers	10 $\frac{1}{2}$	10n	
Col. steers	10	9 $\frac{1}{2}$ n	
Branded cows	10 $\frac{1}{2}$ @11	11 $\frac{1}{2}$ @12 $\frac{1}{2}$ n	
Hvy. Nat. cows	12 @12 $\frac{1}{2}$	13 @14n	
Lt. Nat. cows	13 @13 $\frac{1}{2}$ n	14 $\frac{1}{2}$	
Nat. bulls	9 @ 9 $\frac{1}{2}$ n	9 $\frac{1}{2}$ @10n	
Branded bulls	8 @ 8 $\frac{1}{2}$ n	8 $\frac{1}{2}$ @ 9n	
Calfskins,			
Nor., 10/15	47 $\frac{1}{2}$	40n	
10/down	52 $\frac{1}{2}$	40n	
Kips, Nor., nat., 15/20	31	25n	

SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over ...	9 $\frac{1}{2}$ @10n	10n
50 lbs.	11 $\frac{1}{2}$ @12n	11n

SMALL PACKER SKINS

Calfskins, all wts.	28 @30n	28n
Kips, all wts.	18 @10n	17n

SHEEPSKINS

Packer shearlings,		
No. 1	2.25@2.35	1.85@ 1.90n
Dry Pelts	23@ 25n	30n
Horsehides, Untrim.	8.00@8.50n	10.00n

N.Y. HIDE FUTURES

FRIDAY, JULY 22, 1955				
	Open	High	Low	Close
July	10.85b	10.95n-
Oct.	11.35b	11.40	11.36	11.40
Jan.	12.00b	12.01	12.00	11.99b-12.01n
Apr.	12.50b	12.53b- 56a
July	13.00b	13.03b- 07a
Oct.	13.50b	13.50	13.50	13.52b- 35a

Sales: 6 lots.

MONDAY, JULY 25, 1955				
July	10.80b	11.90n-
Oct.	11.35b	11.40	11.30	11.43b- 60n
Jan.	11.95b	11.99	11.92	12.04b- 21a
Apr.	12.45b	12.60b- 75a
July	12.99b	13.10b- 30n
Oct.	13.53	13.53	13.50	13.60b- 75a

Sales: 29 lots.

TUESDAY, JULY 26, 1955				
Oct.	11.45b	11.60	11.35	11.35
Jan.	12.07	12.07	12.00	11.95b- 98a
Apr.	12.60b	12.50	12.50	12.45b- 50i
July	13.10b	12.95b-13.00n
Oct.	13.60b	13.60	13.43	13.45- 43
Jan.	14.00b	14.10	14.10	13.95b-14.00n

Sales: 36 lots.

WEDNESDAY, JULY 27, 1955				
Oct.	11.20b	11.34	11.34	11.34
Jan.	11.82b	12.00	11.85	11.95b-12.00n
Apr.	12.30b	12.48b- 55a
July	12.80b	12.98b-13.7a
Oct.	13.30b	13.48b- 5a
Jan.	13.75b	13.90	13.90	13.90b-14.03n

Sales: 35 lots.

THURSDAY, JULY 28, 1955				
Oct.	11.30b	11.68	11.55	11.63b- 68a
Jan.	11.95b	12.31	12.37	12.25b- 31a
Apr.	12.60b	12.74	12.74	12.76b- 86a
July	13.60b	12.20b- 40n
Oct.	13.50b	13.85	13.60	13.76b- 80n
Jan.	13.90b	14.21b- 36n

Sales: 67 lots.

See Drop in Leather Sales

Leather sales are expected to ease off from the high levels of the first half of the year, but they should be about 5 per cent above those in the last half of 1954, the U.S. Commerce Department has reported. Shoe production and retail sales reached record highs during the first four months of 1955 and then tapered off in May and June. Production in the last half of the year probably will be under the first half, but should be 5 per cent or more above the last half of 1954.

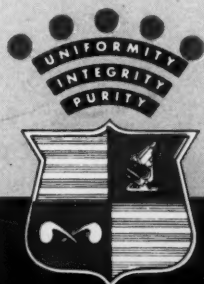
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LIVESTOCK MARKETS... Weekly Review

Cattle on Feed July 1 13% More than Same Time, 1954

The number of cattle and calves on feed for market in 13 major feeding states reporting on July 1 was estimated at 3,609,000 head, according to the Crop Reporting Board.

This was an increase of about 13 per cent over the previous year, but the seasonal decline from April 1 was 19 per cent. The July 1 increase was larger than for April 1 when it was 12 per cent. On Jan. 1, 1955, the increase was 8 per cent above a year earlier.

The number of cattle placed on feed during the last three months was substantially larger than last year. Marketings of fed cattle have also been above last year, with a sharp increase in fed heifers marketed.

The number of cattle on feed in the nine Corn Belt states on July 1 was estimated at 2,803,000 head, 10 per cent larger than a year earlier. However, the July 1 count was 24 per cent below the 3,671,000 head on feed April 1. For the 11 Corn Belt states, including an allowance for Michigan and Wisconsin, the number on feed was also 10 per cent larger than on July 1, 1954. All states showed an increase from a year before.

Shipments of stocker and feeder cattle into the Corn Belt states during the April-June period were 24 per cent larger than for the same period a year earlier.

In California, the number of cattle on feed July 1 totaled 457,000 head compared with 318,000 on feed April 1 and 344,000 on feed July 1, 1954. The number on feed in Colorado was 180,000 compared with 220,000 on April 1. Arizona had 120,000 on July 1 and 155,000 April 1. Texas had 49,000 July 1 and 81,000 April 1.

Chicago Cattle Prices in June Dip to Lowest of Year

Cattle prices in June at the Chicago Stockyards declined to the lowest levels of the year, and for the month, were at their lowest in two years, according to stockyard trade sources. Top steers at \$26, were \$2.25 under the best for May, while the June average of \$22.10, was 15c under that for the month before. Steer prices in Chicago have averaged lower each month since January, when the cost was \$26.25.

Hog prices advanced seasonally and reached \$22.75 in June compared with \$19.50 in May. The average hog cost in June was \$17.50 for an 85c increase over the May average of \$16.65. Top hogs at \$27.50 in June, last year were the highest since 1948, but the \$21.60 average was lower than for the same month, last year.

Top lambs, in June, with new crop stock setting the range, brought \$26.50 for a \$24.15 average compared with \$21.75 and \$18.50 for old crops in May. In June, 1954 lambs reached \$28 and an average of \$24.65.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow on Barrows per bu. and gilts	Ratios based on Barrows and gilts
June 1955.....	\$19.51	\$1.474	13.2
May 1955.....	17.24	1.486	11.6
June 1954.....	24.02	1.613	14.9

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in June, 1955, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	16,542	5,439	5,840	31,627
Shipments	9,515	1,896	2,229	25,421
Local slaughter ..	7,027	3,543	3,611	6,206

Animals Disease Research Work Suspended By USDA

Operations carried on in the east wing of the United States Department of Agriculture's administration building involving certain livestock diseases transmissible to man have been suspended, because of hazards to the health of those engaged in the work.

The work included research on tuberculosis, anthrax and other diseases that can affect humans.

The announcement was made by Assistant Secretary of Agriculture Ervin L. Peterson, who said the action was taken by Research Administrator Byron T. Shaw on recommendation of three widely-known research workers who recently made an inspection, at Dr. Shaw's request, of the laboratories in which the work was conducted nearly 50 years.

The committee found the physical facilities in the administration building east wing lacked modern safeguards to protect research workers and others who have occasion to enter the laboratories. Some of the procedures also were criticized as failing to provide the utmost in safety for workers.

In the more than 60 years since the department began making tuberculosis there have been four cases of tuberculosis among laboratory employees.

LIVESTOCK CAR LOADINGS

A total of 6,391 cars was loaded with livestock during the week ended July 16, 1955, according to the Association of American Railroads. This was a decrease of 719 cars from the same week of 1954 and 432 fewer than in the like period of 1953.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 26, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$13.00-14.50	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	14.50-15.75	\$13.50-15.50	None qtd.	None qtd.	None qtd.
160-180 lbs.	15.75-16.75	15.00-16.75	\$15.75-16.57	None qtd.	\$16.00-16.75
180-200 lbs.	16.50-17.25	16.50-17.65	16.50-17.25	\$16.00-17.00	16.00-17.75
200-220 lbs.	17.00-17.50	16.75-17.65	17.00-17.25	17.00-17.50	16.50-17.75
220-240 lbs.	17.00-17.50	17.00-17.65	17.00-17.25	17.00-17.50	16.50-17.75
240-270 lbs.	16.25-17.10	16.50-17.25	16.25-17.25	16.25-17.25	16.00-17.00
270-300 lbs.	15.75-16.50	16.00-16.75	None qtd.	15.50-16.50	None qtd.
300-330 lbs.	None qtd.	15.50-16.25	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	14.50-15.75	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	14.50-16.50	None qtd.

SOWS:					
Choice:					
270-300 lbs.	15.50 only	15.50-16.00	15.25-16.00	15.00-15.75	16.00-16.75
300-330 lbs.	15.50 only	15.25-15.75	15.00-15.50	14.50-15.50	16.00-16.75
330-360 lbs.	15.00-15.50	14.50-15.50	14.50-15.25	13.75-14.75	15.25-16.00
360-400 lbs.	14.25-15.00	14.00-14.75	13.50-14.75	13.75-14.25	14.75-15.50
400-450 lbs.	13.50-14.25	13.50-14.25	13.00-14.00	12.75-13.50	14.25-15.00
450-550 lbs.	12.00-13.50	12.50-13.75	12.00-13.25	12.00-13.00	13.25-14.00
Medium:					
250-300 lbs.	None qtd.	None qtd.	None qtd.	11.50-15.00	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	23.25-24.25	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	23.25-24.25	23.75-25.25	23.00-24.00	23.00-24.25	None qtd.
1100-1300 lbs.	22.75-24.00	23.00-25.50	22.75-24.00	22.75-24.00	None qtd.
1300-1500 lbs.	22.50-23.50	22.25-24.00	22.25-24.00	22.25-23.75	22.00-23.00
Choice:					
700-900 lbs.	21.50-23.25	21.75-23.75	21.25-23.00	21.00-23.00	21.00-22.00
900-1100 lbs.	21.50-23.25	22.00-23.75	21.25-23.00	21.00-23.00	21.50-22.50
1100-1300 lbs.	21.00-23.25	21.50-23.75	20.75-23.00	20.75-23.00	21.00-22.50
1300-1500 lbs.	20.50-22.75	21.25-23.00	20.25-22.50	20.50-22.75	20.50-22.00

Good:					
700-900 lbs.	19.00-21.50	19.00-22.00	18.00-21.25	19.00-21.00	19.50-21.50
900-1100 lbs.	19.00-21.50	18.75-22.00	18.25-21.25	19.00-21.00	20.00-22.00
1100-1300 lbs.	18.75-21.50	18.50-22.00	18.25-21.25	19.00-21.00	20.00-22.00
Commercial:					
all wts.	17.00-19.00	16.50-19.00	15.00-18.25	16.50-19.00	17.00-19.00
Utility:					
all wts.	14.00-17.00	14.00-16.50	11.00-15.50	14.00-16.50	14.00-17.00

HEIFERS:					
Prime:					
600-800 lbs.	22.50-23.50	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	22.50-23.50	22.50-24.00	22.50-23.50	22.50-23.50	None qtd.
Choice:					
600-800 lbs.	21.00-22.50	20.50-22.50	20.00-22.50	20.50-22.50	20.00-22.00
800-1000 lbs.	21.00-22.50	20.75-22.75	20.75-22.50	20.50-22.50	20.00-22.00

Good:					
500-700 lbs.	18.75-21.00	18.50-20.75	17.00-20.50	19.00-20.50	18.50-20.50
700-900 lbs.	18.50-21.00	19.00-20.75	17.50-20.75	19.00-20.50	19.00-20.50
Commercial:					
all wts.	15.50-18.50	15.00-19.00	12.50-17.50	16.00-19.00	15.00-19.00
Utility:					
all wts.	12.00-15.50	12.50-15.00	9.50-12.50	13.50-16.00	13.00-15.50

COWS:					
Commercial:					
all wts.	12.00-13.50	12.75-13.50	12.00-13.50	12.00-14.00	12.00-13.00
Utility:					
all wts.	11.00-12.00	11.25-13.00	10.50-12.00	10.50-12.00	10.50-12.00
Can. & cut.					
all wts.	8.00-11.50	9.25-12.25	9.00-10.50	9.00-10.50	8.50-10.00

BULLS (Yrds. Excl.) All Weights:					
Good	None qtd.	12.50-14.75	None qtd.	12.75-13.75	13.00-14.00
Commercial	13.50-14.50	14.75-15.50	13.00-13.50	13.50-14.25	13.00-14.00
Utility	12.50-13.50	13.75-14.75	11.00-13.00	11.75-13.50	14.00-15.00
Cutter	10.50-12.50	11.75-13.75	9.50-11.00	10.75-11.75	14.00-15.00

VEALERS, All Weights:					
Ch. & pr.	18.00-23.00	19.00-22.00	17.00-19.00	17.00-20.00	20.00-22.00
Com'l & gd.	18.00-18.00	15.00-19.00	12.00-17.00	11.00-17.00	14.00-20.00

CALVES (500 Lbs. Down):					
Ch. & pr.	16.00-20.00	17.00-20.00	16.50-18.50	16.00-19.00	16.00-20.00
Com'l & gd.	12.00-16.00	14.00-17.00	11.00-16.50	11.00-16.00	12.00-16.00

SHEEP & LAMBS:					
SPRING LAMBS:					
Ch. & pr.	20.75-22.00	20.75-21.75	20.00-21.00	20.50-21.25	20.00-20.50
Gd. & ch.	18.50-20.75	19.00-20.75	17.50-20.00	18.50-20.50	19.50-20.00

YEAKLINGS (Shorn):					
Ch. & pr.	None qtd.	16.75-17.25	None qtd.	None qtd.	None qtd.
Gd. & ch.	16.50 only	15.25-16.75	16.50 only	15.00-15.50	16.00-17.00

EWES (Shorn):					
Gd. & ch.	4.50-5.50	4.00-5.00	4.50-5.00	4.50-5.50	4.50-5.00
Cull & util.	3.00-4.50	2.50-4.00	2.00-4.50	3.50-4.50	2.50-4.00

NOTE: Cattle and sheep quotations at Omaha as of Monday, July 25.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended July 23.

CATTLE			
	Week ended	Prev. Week	Cor.
Chicago	23,864	24,356	27,732
Kan. City	17,578	17,692	21,793
Omaha	26,755	28,802	28,020
E. St. Louis	14,467	14,137	15,356
St. Joseph	11,121	11,184	13,789
Sioux City	7,687	9,243	10,667
Wichita	5,508	6,081	5,012
New York & Jer. City	11,821	12,596	11,640
Okla. City	12,495	16,290	12,918
Cincinnati	4,772	5,294	5,069
Denver	11,902	12,610	12,698
St. Paul	13,812	17,334	16,573
Milwaukee	3,646	...	3,285
Totals	165,408	175,569	184,981

HOGS			
Chicago	29,317	29,086	31,037
Kan. City	9,328	9,290	9,524
Omaha	31,003	34,813	26,463
E. St. Louis	17,044	16,803	16,955
St. Joseph	15,914	16,390	17,941
Sioux City	10,561	11,806	17,065
Wichita	7,465	9,270	6,343
New York & Jer. City	42,610	39,261	43,288
Okla. City	6,477	8,935	9,050
Cincinnati	13,377	13,716	14,079
Denver	8,700	8,729	7,791
St. Paul	26,297	36,735	28,859
Milwaukee	3,530	...	4,013
Totals	221,629	224,804	232,891

SHEEP			
Chicago	3,561	3,736	4,907
Kan. City	2,961	6,745	4,313
Omaha	10,322	10,768	14,554
E. St. Louis	3,735	5,533	8,765
St. Joseph	6,433	11,356	7,520
Sioux City	1,492	3,679	4,481
Wichita	2,154	2,921	1,281
New York & Jer. City	47,795	49,044	44,932
Okla. City	3,201	8,207	4,491
Cincinnati	408	2,034	1,619
Denver	8,392	10,446	10,650
St. Paul	2,391	2,600	3,535
Milwaukee	713	...	772
Totals	93,558	117,067	110,829

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter in Canada for week ended July 16:

CATTLE			
	Week ended	Same week	
	July 16	July 16	1954
Western Canada	16,209	15,953	
Eastern Canada	18,178	18,558	
Totals	34,387	34,511	

HOGS			
Western Canada	44,919	32,760	
Eastern Canada	45,580	34,962	
Totals	90,499	67,722	

SHEEP			
Western Canada	3,140	2,177	
Eastern Canada	5,081	5,167	
Totals	8,221	7,344	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 22:

Cattle Calves Hogs* Sheep			
Salable	146	140	12
Total (Inc. direct)	5,776	2,988	16,008
Prev. week:			
Salable	115	46	...
Total (Inc. direct)	5,533	3,715	15,965

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
July 21	1,592	268	5,636	1,985
July 22	1,787	288	6,029	825
July 23	119	20	2,136	363
July 25	16,718	372	10,106	1,708
July 26	5,300	300	11,000	1,200
July 27	12,000	300	8,000	1,000
Week so far	34,218	972	29,106	3,908
Wk. ago. 39,097	1,245	29,552	3,775	
Yr. ago. 40,014	1,050	25,238	5,259	
2 years ago	40,144	1,483	27,251	7,031

*Including 590 cattle, 2,238 hogs and 404 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
July 21	2,586	103	1,584	274
July 22	2,500	31	1,176	278
July 23	57	...	6,984	612
July 25	4,379	16	1,084	357
July 26	2,500	...	1,500	...
July 27	5,000	...	2,000	200
Week so far	11,879	16	4,584	557
Wk. ago. 14,786	49	3,734	330	
Yr. ago. 14,041	337	3,840	999	

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O-1 MEAT SLAUGHTERING AND PROCESSING \$5.00. Information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location, construction; beef slaughter, by-products; hog slaughter, inedible rendering; casing processing; lard rendering; track installations; curing; smoking; sausage manufacture.

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MANAGEMENT

M-6 MEAT PACKING PLANT SUPERINTENDENCY \$4.50. General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.*

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SPECIAL TEXTS

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S-10 FEEDS AND FEEDING \$7.00. 21st edition. Standard comprehensive reference book on livestock feeding and nutrition by expert Frank B. Morrison. Presents detailed information on nutrition, feeding, care of farm animals, including poultry. Composition, use, nutritive value of all important livestock feeds; emphasis on recent discoveries in animal nutrition and livestock feeding.

S-11 MEAT AND MEAT FOODS \$4.00. New book by L. B. Jensen, chief bacteriologist, Swift & Company, brings together, explains, in nontechnical language facts about meat processing and preservation gathered by scientific men and practical operators. The Ronald Press.

S-12 MEAT HYGIENE \$7.50. Dr. A. R. Millar, MIB chief, presents current meat hygiene practices in this new text. Entire field of environmental sanitation in meat preparation, distribution is covered. Adulteration, mislabeling and governmental meat hygiene programs are discussed.

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S-14 MEAT CUTTING MANUAL \$2.60. New methods are described by which hotels and restaurants can cut beef, pork, veal and lamb carcasses to get greater yields, in comparison with retail cutting. 145 illustrations. Ahrens Publishing Company.

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P-15 THE SIGNIFICANT SIXTY \$1.50. The 376-page magazine format history of development and progress of the meat packing industry from 1891 to 1951. Over 250,000 words, more than 200 illustrations.

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MAINTENANCE

H-17 FOOD PLANT SANITATION \$6.50. Milton Parker, Illinois Institute of Technology, in this handbook provides proved methods for solving problems of food sanitation. It makes available practices that are safe and in accordance with the law. 434 pages, 129 illustrations.**

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*An Institute of Meat Packing Book.
**A McGraw-Hill Book.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, July 23, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 5,784 hogs; Wilson, 1,785 hogs; Agar, 10,160 hogs; Shippers, 6,984 hogs; and Others, 11,588 hogs. Totals: 23,864 cattle, 1,289 calves, 36,301 hogs, and 5,561 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour . . . 2,790 1,336 1,948 1,178
Swift . . . 2,969 1,032 2,413 1,637
Wilson . . . 1,678 . . . 2,433 . . .
Butchers . . . 6,702 . . . 5 . . . 126
Others . . . 1,046 . . . 1,983 . . .
Totals 15,185 2,393 9,328 2,961

OMAHA

Cattle Calves Hogs Sheep
Armour . . . 7,028 6,234 1,231 . . .
Cudahy . . . 3,728 5,385 1,376 . . .
Swift . . . 5,449 3,478 1,673 . . .
Wilson . . . 2,979 3,605 1,525 . . .
Am. Stores . . . 1,108
Cornhusker . . . 700
O'Neill . . . 443
Neb. Beef . . . 641
Ragle . . . 46
Gr. Omaha . . . 862
Hoffman . . . 96
Rothschild . . . 1,363
Both . . . 1,360
Kings . . . 1,560
Merchants . . . 119
Others . . . 1,439 9,062
Totals 28,861 27,764 5,803

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour . . . 3,080 632 5,006 2,199
Swift . . . 3,886 1,708 10,137 1,536
Hunter . . . 679 . . . 1,901 . . .
Hill 2,081 . . .
Krey 2,421 . . .
Laclede
Laer
Totals 7,625 2,340 21,546 3,735

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift . . . 3,696 544 7,653 2,057
Armour . . . 3,400 432 5,830 1,830
Delt . . . 5,129 5 3,707 445
Totals* 12,234 981 17,190 4,332

*Do not include 2 cattle, 87 calves, 2,431 hogs and 2,546 sheep direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour . . . 3,401 7 6,368 429
Swift . . . 2,465 . . . 2,322 1,253
Butchers . . . 587 6
Others . . . 9,585 3 12,665 68
Totals 17,572 16 21,355 1,750

WICHITA

Cattle Calves Hogs Sheep
Cudahy . . . 1,971 534 1,703 . . .
Kansas . . . 966
Dunn . . . 107
Swift . . . 113 . . . 413 . . .
Sundowner . . . 76
Pioneer . . . 73
Excel . . . 580
Armour . . . 106
Swift 1,217 . . .
Others . . . 1,393 . . . 314 652
Totals 5,385 534 2,430 2,806

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour . . . 2,930 346 654 776
Wilson . . . 2,750 603 1,235 880
Others . . . 3,446 1,149 892 228
Totals* 9,146 2,098 2,781 1,893

*Do not include 757 cattle, 494 calves, 3,696 hogs and 1,308 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour . . . 113
Cudahy 135 . . .
Swift . . . 246
Wilson . . . 268 63
Com'l . . . 780
Acme . . . 731
United . . . 682 20 320 . . .
Atlas . . . 579
Gr. West . . . 546
Machin . . . 458
Others . . . 3,876 710 559 . . .
Totals 8,259 793 1,014

DENVER

Cattle Calves Hogs Sheep
Armour . . . 1,551 45 1,660 4,259
Swift . . . 1,405 150 2,460 3,650
Cudahy . . . 723 112 1,880 274
Wilson . . . 511
Others . . . 7,006 164 1,769 739
Totals 10,996 471 7,769 8,952

CINCINNATI

Cattle Calves Hogs Sheep
Gall 372 . . .
Schlachter 199 . . . 38 . . .
Northside
Others . . . 3,940 1,343 13,525 1,616
Totals 4,139 1,381 13,525 1,988

ST. PAUL*

Cattle Calves Hogs Sheep
Armour . . . 4,982 2,141 10,981 634
Bartusch . . . 993
Rifkin . . . 910 30
Superior . . . 1,680
Swift . . . 2,247 1,827 15,316 1,757
Others . . . 1,811 1,480 10,587 590
Totals 15,623 5,478 36,884 2,990

*Cattle purchased by Swift & Co. for week ended July 16 numbered 9,937 head, not 1,450 as previously reported to the Provisioner.

FORT WORTH

Cattle Calves Hogs Sheep
Armour . . . 885 1,556 1,287 3,647
Swift . . . 1,639 1,611 899 2,771
Bl. Bon . . . 540 17 1
City . . . 656 13 81
Rosenthal 77 1
Totals 3,761 3,198 2,208 6,418

TOTAL PACKER PURCHASES

	Week end. July 23	Prev. week July 16	Same week 1954
Cattle	162,650	178,843	182,718
Hogs	200,155	220,401	215,989
Sheep	47,191	71,808	65,981

CORN BELT DIRECT TRADING

Des Moines, July 27—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, U.S. No. 1-3:
160-180 lbs. \$13.50@15.75
180-240 lbs. 15.50@17.10
240-300 lbs. 14.85@17.10
300-400 lbs. 13.95@15.65

Sows:
270-360 lbs. 14.25@15.50
400-500 lbs. 10.50@13.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
July 21	37,500	39,500	30,000
July 22	42,000	40,000	26,000
July 23	38,000	22,000	24,000
July 25	42,000	37,000	24,000
July 26	31,000	31,000	27,500
July 27	30,000	34,000	51,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, July 27, were as follows:

CATTLE:
Steers, ch. & pr. None qtd.
Steers, gd. & ch. \$21.00@23.00
Steers, com'l & gd. None qtd.
Heifers, gd. & ch. 20.00@21.00
Heifers, util. & com'l None qtd.
Cows, util. & com'l 13.00@14.50
Cows, can. & cut. 9.00@12.75
Bulls, util. & com'l 14.00@16.00
VEALERS:
Choice & prime \$21.00@24.00
Good & choice 18.00@21.00
Util. & com'l 10.00@15.00
HOGS:
U.S. 1-3, 180/240 \$18.00@18.75
Sows, 400/dn 15.00 only
LAMBS:
Good & choice None qtd.

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended July 23, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,821	14,209	42,610	47,795
Baltimore, Philadelphia	8,465	1,697	22,413	2,680
Cincinnati, Cleveland, Detroit	16,502	8,806	78,310	14,339
Indianapolis	25,962	6,818	47,352	5,456
Chicago Area	27,354	15,710	67,158	7,288
St. Paul-Wis. Area ²	15,512	6,039	50,237	10,060
St. Louis Area ³	8,556	28	11,100	2,469
Sioux City	31,691	788	48,665	16,119
Omaha Area	17,070	5,464	19,920	11,167
Kansas City	27,425	9,304	184,046	29,962
Iowa-S. Minnesota ⁴	12,039	10,041	34,216	Not available
Louisville, Evansville, Nashville	10,057	5,983	15,139	1,339
Memphis	21,536	5,041	31,136	13,702
Georgia-Alabama Area ⁵	21,149	7,432	10,506	16,024
St. Joseph, Wichita, Okla. City	1,029	1,029	10,920	20,215
St. Worth, Dallas, San Antonio	27,594	3,442	23,778	32,247
Denver, Ogden, Salt Lake City	7,988	1,092	10,769	11,730
Los Angeles, San Francisco Areas ⁶	306,666	102,923	709,878	241,253
Portland, Seattle, Spokane	316,752	115,153	736,598	248,831
GRAND TOTALS	320,977	130,837	708,694	250,638
Totals previous week				
Totals same week, 1954				

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 16, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handweights	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$19.50	\$21.00	\$21.00	\$22.00	\$27.00	\$32.65	\$24.00	\$25.36
Montreal	20.50	21.85	20.00	20.55	27.50	33.50	24.00	27.65
Winnipeg	19.75	19.00	22.62	20.42	24.33	29.50	19.50	24.37
Calgary	19.74	20.21	22.30	20.25	23.95	28.55	21.41	24.71
Edmonton	18.60	19.60	19.50	20.00	23.50	29.35	29.75	22.00
Lethbridge	18.75	19.00	23.00	20.00	22.75	28.25	21.00	22.62
Pr. Albert	18.60	19.15	21.25	20.75	23.15	28.50	17.25	20.50
Moose Jaw	18.50	18.50	19.00	18.00	23.10	28.50	20.00	19.75
Saskatoon	18.30	18.00	21.50	20.50	23.00	28.50	18.75	18.75
Regina	18.30	17.75	18.75	18.50	23.00	28.50	18.75	18.75
Vancouver	18.15	17.25	21.50	18.50	22.00	28.00	18.75	18.75

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida during the week ended July 22:

	Cattle	Calves	Hogs
Week ended July 22	5,029	1,841	7,254
Week previous (five days)	4,220	1,658	6,937
Corresponding week last year	3,692	1,859	6,683

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, July 27, were reported as follows:

CATTLE:
Steers, ch. & pr. \$21.00@23.00
Steers, choice 18.50@20.00
Steers, good 18.50@20.00
Steers, commercial 16.50@18.00
Heifers, choice 20.00@21.00
Heifers, good 17.00@19.00
Heifers, com'l 15.00@16.40
Cows, util. & com'l 11.00@13.00
Cows, can. & cut. 9.50@10.50
Bulls, util. & com'l 12.50@15.00
Bulls, good 11.50@13.50
HOGS:
U.S. 1-3, 200/210 \$17.00@17.50
U.S. 1-3, 210/220 17.00@17.50
U.S. 1-3, 220/240 17.00@17.50
U.S. 1-3, 240/270 16.25@17.00
Sows, 400/dn 13.25@15.75
LAMBS:
Choice & prime 21.00@21.50

State inspected slaughter of livestock in California during June, as reported to The National Provisioner:

	No.
Cattle	45,405
Calves	25,453
Hogs	17,026
Sheep	39,815

Meat and lard production for June:

	Lbs.
Sausage	5,129,401
Pork and beef	7,828,199
Lard and substitutes	430,353
Total	13,387,853

As of June 30, California had 107 meat inspectors. Plants under state inspection totaled 341, and plants under state approved municipal inspection totaled 91.

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*An Institute of Meat Packing Book available from
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MANAGER-SALES MANAGER: With 20 years' of successful experience in general sales and plant management in packing houses and processing branch houses. Thorough knowledge of accounting, costs, credits, etc. Available in 30 days and prefer northern California. W-265, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: Experienced, large and small plants. Practical, efficient, slaughtering, cutting, sausage, canning, curing, rendering etc. Excellent references. W-278, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 25 years' experience in small plants. Expert slaughtering, cutting and processing operations. Livestock buyer. Good habits and dependable. W-279, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Or foreman. Well qualified. Best of references. Will locate anywhere. W-280, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Proven successful record on profits and labor relations. Qualified to handle all departments of packing industry. W-277, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

LIVESTOCK BUYER

Resident of Chicago area.

To buy steers primarily, and cows and bulls. We are a well established eastern packer and require a responsible man to represent us on the Chicago yard and country points. Write stating age, experience and salary desired. W-269, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMANAGER WANTED

Central Ohio packer has opening for a general salesmanager experienced in the sale and promotion of pork and sausage room items. The man we are seeking must be alert and aggressive, have some knowledge of advertising and promotion and have a proven record as salesmanager or assistant. You are invited to answer this ad, stating your age, education, experience, present employer, present position and salary expected. All replies will be held strictly confidential. W-298, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man 25 to 40 years of age to take over management of shop for firm serving purveyors of meats in midwest city. Should be well versed in all fabrication of meats, some selling, and employee relations. Excellent future for the right man. W-290, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: Small, well equipped packer wants good working foreman or manager for pork operations. Kill 400 to 500 per week. Location in beautiful section of Michigan. State experience and salary expected. W-291, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER WANTED: For small midwest rendering plant. Must be young, aggressive, and capable of buying and selling. Plant experience not necessary. Salary and share of profits. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

CATTLE BUYERS

YOUNG AMBITIOUS MEN WANTED.

College graduates with major in animal husbandry preferred. This is a splendid opportunity for training and advancement. Medium size midwestern packer offers good salary and liberal benefit program. Send complete resume to

Box W-268, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced meat man with plenty of go and aggressiveness to assist in building up national sales organization catering exclusively to the institutional field. For further information write to Box W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HIGH CALIBER SALESMAN: Wanted for domestic and imported hams. We are looking for a live wire who can prove successful in this line in the New York metropolitan area with the wholesale trade and chain stores. Attractive salary and bonus. Box W-283, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

REPRESENTATIVE or BROKER: Wanted for imported canned hams. Attractive commission. Some territories available. Box W-284, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

CATTLE BUYER: Young man with 2 years' experience, to buy for medium sized midwestern packer. Good salary, liberal benefit program. Send full details to Box W-272, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced meat representative to supervise eight or ten men within the southeastern section of the country. Company has a national sales organization selling directly to the institutional field. For further information write to Box W-283, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced man for sausage stuffer. Contact JOE LINDEN, Phone 8-6061, Sioux Falls, South Dakota.

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